Steak Fingers

Description

Steak fingers and gravy are yummy with mashed potatoes or biscuits, of course. But in the hot summertime, cold grapes are pretty much the perfect pairing.
Enjoy this simple meal, guys! Kids and grownups love it.

Summary

Yield: 6
Prep Time: 45 minutes
Category: Meats
Cuisine: American
Tags: Football snacks

Ingredients

- 2 lb cube steak cut into 1 inch strips
- 1 cup flour
- 1 tsp seasoned salt
- 1/2 tsp pepper
- 1/4 tsp cayenne
- 3 eggs
- canola oil and butter
- 2 cup milk

Instructions

Combine flour, seasoned salt, pepper, and cayenne in a dish.

Whisk together milk and eggs in a separate dish.

To bread the meat, first dredge in flour, then dip quickly in egg mixture, then put back into the flour to coat on both sides.

Continue until all the meat is breaded.

Heat canola oil with 2 tablespoons butter in a large skillet over medium to medium-high heat.

Fry steak strips 4 or 5 at a time, turning midway through.

When golden brown, remove from the pan to a paper towel-lined plate.

Continue until all the meat is done. Cover loosely with foil to keep warm.

To make the gravy, pour off all the grease from the pan.

Add 1/4 cup of the grease back in, then sprinkle on 2 to 4 tablespoons of the flour mixture (or you can use fresh flour.)

Whisk mixture till it becomes a paste (add more flour if you need to) and cook the paste over medium-low heat until it's deep golden brown.

Pour in milk, whisking constantly. Allow the gravy to cook and thicken, whisking regularly and adding more milk if it seems too thick right off the bat.

Season gravy with salt and pepper.

Serve steak fingers with gravy and a salad. Yum!