

Country Fried Steak with Gravy

Ingredients

For the steak

- 4 beef cube steaks (about ½ inch thick — round or sirloin is okay too)
- 2 cups all-purpose flour
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- 2 large eggs
- ½ cup milk
- Neutral oil for frying (avocado, canola, or vegetable)

For the gravy

- ¼ cup pan drippings (plus 2 tbsp butter, if needed)
- 1/3 cup all-purpose flour
- 3–4 cups whole milk
- Salt and black pepper, to taste

Instructions

1. Use cube steak (already tenderized); if using other beef, pound to ½ inch, then pat dry and season both sides with salt and pepper.
2. Mix flour, salt, black pepper, paprika, garlic powder, and onion powder in a shallow bowl.
3. Whisk eggs and ½ cup milk in a second shallow bowl.
4. Dredge steaks in seasoned flour, dip in egg mixture, then coat again in flour; press to adhere.
5. Heat ½ inch neutral oil in a large skillet over medium heat.
6. Fry steaks in batches until golden and crisp, 3–4 minutes per side; transfer to a wire rack set over a baking sheet.
7. Pour off all but ¼ cup fat from the skillet; add butter if needed to reach ¼ cup.
8. Whisk in 1/3 cup flour and cook 1–2 minutes until lightly golden.
9. Slowly whisk in 3–4 cups milk; simmer, whisking, until thick and creamy, 5–7 minutes; season generously with salt and black pepper.
10. Serve steaks hot with gravy spooned over the top.

Note & Storage

- Use a wire rack after frying to keep the crust crisp.
- If the gravy thickens on standing, whisk in a splash of milk to loosen.
- Refrigerate leftovers up to 3 days; reheat steaks on a rack at 325°F until warmed through.
- Store gravy separately when possible and reheat gently on the stovetop.