Country Fried Steak

written by The Recipe Exchange | September 22, 2015

Ingredients

3 pounds of rib-eye steaks, each 6 oz and 1/2 thick
3/4 cup of milk
1 egg, beaten
2-3 cups flour
2 teaspoons seasoning salt
Canola oil

Gravy Ingredients

3 heaping tablespoons flour
2 cups cold milk
Kosher salt and freshly ground black pepper

Directions

Trim all fat off the steaks. Use a rolling pin to pound out the steaks to 1/4-inch thick.

Mix together the egg and milk in a shallow dish and set to the side. Place the flour in the dish and season with the salt and pepper and set to the side.

Cover the bottom of a large skillet with about 1/2-inch of oil. Turn on medium-high heat. Coat the steaks with the egg mixture and then flour and add the steaks to the pan. Cook for 2-3 minutes until the steaks become nice and brown and then flip for 2-3 more minutes. Continue this process until both sides are thoroughly cooked.

Now mix the gravy with the same process and voila, your dish is ready!