

# Pecan Chicken Fried Steak

written by The Recipe Exchange | February 6, 2014

## **Ingredients**

6 md. cubed steaks  
1 tsp. pepper  
1/2 cup all-purpose flour  
1/2 tsp. thyme  
1/2 cup mushroom, crushed dried  
1/2 cup milk  
2 lg. egg  
1 cup pecans, finely chopped  
1/2 cup cornmeal  
1/2 tsp. rosemary  
1/2 tsp. bay leaf, crushed  
1/2 tsp. season salt  
1 tbsp. Worcestershire sauce  
1/4 cup peanut oil  
1 can mushroom gravy, canned

## **Directions**

Heat peanut oil in covered skillet. Mix all dry ingredients together in shallow dish. Mix milk, Worcestershire and eggs together in another shallow dish. Dip steak in milk mixture then roll in dry ingredients.

Place in skillet and brown in hot oil until brown on both sides. After browned, remove meat from skillet and place on warmed plate. Pour off excess drippings then return meat to skillet and cover. Lower heat and cook until tender.

Once done, remove meat to clean warm platter, place drippings in pan with can of mushroom gravy mix. When heated through add about 3/4 cup of milk and continue to cook until warm through. Mix 2 tablespoons full of cornstarch with 1/4 cup milk and pour into skillet with gravy mix, stirring constantly to keep smooth. Cook until right thickness.