

Country Fried Steak

Grandma's Cookin', Mountain Recipes

Servings: 8



If you happen to git to th' general store on Saturday an' they got fresh beef on hand, this is a good way of fixin' it.

Ingredients

whole milk, enough for the gravy
2 pounds round steak, cut into pieces
2 teaspoons salt
½ cup flour
2 tablespoons lard, or fat
1 cup water
2 tablespoons flour

Cooking Method

Salt steak pieces and roll into flour.

1. Brown in fat in a large skillet.
2. Add water, cover and simmer until meat is tender.
3. Use leavings in the skillet to make a milk gravy by adding the flour and enough milk to make gravy.