

# Cube Steak Parmesan

## Ingredients:

3 tablespoons all-purpose flour  
½ teaspoon salt  
¼ teaspoon ground black pepper  
2 eggs  
2 tablespoon water  
1/3 cup crushed saltine crackers  
1/3 cup grated Parmesan cheese  
½ teaspoon dried basil  
3 tablespoons vegetable oil  
4 (4 ounce) beef cube steaks  
1 ¼ teaspoons white sugar  
½ teaspoon dried oregano, divided  
¼ teaspoon garlic minced  
4 slices mozzarella cheese  
1/3 cup grated Parmesan cheese



## Directions:

Preheat oven to 350 degrees. In a shallow dish, stir together the flour, salt and pepper. In a separate bowl, whisk together the eggs and water with a fork. In a third bowl, or shallow dish, mix together the cracker crumbs, 1/3 cup of Parmesan cheese and basil.

Heat the oil in a large skillet over medium heat. Dredge the cube steaks in the seasoned flour; dip into the egg mixture, and coat with the cracker crumb mixture. Place them in the skillet, and fry just until browned on each side. Arrange steaks in a single layer in a greased casserole dish.

Bake for 25 minutes in the preheated oven. Meanwhile, in a medium bowl, stir together the tomato sauce, sugar, ¼ teaspoon of oregano, and garlic powder. Spoon over steaks when the 25 minutes are up. Top each steak with mozzarella cheese and remaining Parmesan cheese; sprinkle remaining oregano over the top. Bake for 5 more minutes, or until the cheese is melted, and the sauce is hot.

**Yield: 4 servings**