

# Country Steak

## Instructions:

1 1/2 cups plus 2 tablespoons all-purpose flour  
1/2 teaspoon black pepper  
4 (8-ounce) cube steaks  
1 teaspoon House Seasoning:  
    1 cup salt  
    1/4 cup black pepper  
    1/4 cup garlic powder  
1 teaspoon seasoning salt  
2 cups buttermilk  
2/3 cup vegetable oil  
1 1/2 teaspoons salt  
1 quart whole milk  
1 jumbo yellow onion, sliced



## Directions:

Combine 1 1/2 cups flour and 1/4 teaspoon of pepper in a small bowl. Sprinkle 1 side of the meat with the House Seasoning and the other side with the seasoning salt; dredge the meat in buttermilk and then flour. Heat 1/2 cup oil in a heavy skillet over medium-high heat. Add 2 of the steaks to the hot oil and fry until browned, about 5 to 6 minutes per side. Remove each steak to a paper towel-lined plate to drain. Repeat with the remaining steaks, adding up to 1/4 cup more oil, as needed.

Make the gravy by adding the 2 tablespoons of remaining flour to the pan drippings, scraping the bottom with a wooden spoon. Stir in the remaining 1/4 teaspoon pepper, and the salt. Reduce the heat to medium and cook, stirring frequently, until the flour is medium brown and the mixture is bubbly. Slowly add the whole milk stirring constantly. Return the steaks to the skillet and bring to a boil over medium-high heat. Reduce the heat to low, and place the onions on top of the steaks. Cover the pan, and let simmer for 30 minutes.

**Yield: 4 Servings**