

Chicken Fried Steak with Jalapeno Bacon Gravy

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-southern-fried-ribs>

Ingredients:

- 24 ounces steaks beef cube, 24 oz. total
- 1/2 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1 cup panko style bread crumbs
- 1/2 cup buttermilk
- 1 large egg lightly beaten
- 1/2 tablespoon hot sauce
- 1/2 teaspoon minced garlic
- vegetable oil for frying
- 2 ribs jalapenos, and seeds removed, diced
- 4 slices thick cut bacon cut into 1/2" strips
- 1/4 cup all purpose flour
- 1 1/2 cups buttermilk
- 1/2 cup heavy whipping cream
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon smoked paprika

Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 225 milligrams

4. Fat: 57 grams
5. Fiber: 1 grams
6. Protein: 48 grams
7. SaturatedFat: 22 grams
8. Sodium: 1620 milligrams
9. Sugar: 7 grams

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