

Southern Chicken Fried Steak with White Gravy

Yield: 7 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-breaded-simmered-cube-steak-recipe>

Ingredients:

- 3 pounds cube steak 6-8 cuts
- 1 1/2 cups whole milk
- 2 eggs beaten
- 1 teaspoon hot sauce
- 1 1/3 cups flour
- 2/3 cup cornmeal
- 1 teaspoon garlic salt
- 1 teaspoon onion powder
- 1 teaspoon black pepper
- 1/4 cup vegetable oil
- 1/4 cup butter
- 1/2 cup pan drippings If you don't have enough pan drippings, add some bacon grease or butter
- 1/2 cup flour
- 5 cups milk
- 1 beef bouillon cube
- 1/2 teaspoon white pepper
- salt
- black pepper

Nutrition:

1. Calories: 1070 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 240 milligrams
4. Fat: 75 grams
5. Fiber: 3 grams
6. Protein: 50 grams

7. SaturatedFat: 32 grams
 8. Sodium: 560 milligrams
 9. Sugar: 14 grams
-

Thank you for visiting our website. Hope you enjoy Southern Chicken Fried Steak with White Gravy above. You can see more 18 southern style breaded simmered cube steak recipe Elevate your taste buds! to get more great cooking ideas.