



A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



Chicken Fried Steak

- 1 -2 Lbs. Cubed Beef Steaks (4 steaks)
- Flour
- 1 tsp. Salt
- Dash of Pepper
- 2 tsp. Garlic Salt
- 1 tsp. Onion Powder
- 1 tsp. Chili Powder
- 2 eggs & Splash of water
- Vegetable oil for frying

Directions

Pour oil about 1 inch deep in skillet. Heat the oil to about 350 degrees.

(I use cake pans for this)

In a pan, mix flour and seasonings. You could use a bowl.

In another pan whisk the 2 eggs and about 1/4 cup water. Just enough water to make a wash.

Take one steak and dip it into the flour mix; Coat.

Now dip that same steak into the egg wash (coat), and then back into the flour. You want to make sure that it is covered in the flour mix.

Place steak in hot oil and fry on each side about 5 minutes, or until golden brown and cooked through.

Repeat with each steak.

Serve with mashed potatoes and gravy!