

Country Fried Steak

Vegetable oil for frying

1 1/2 cups all-purpose flour

1 tablespoon salt

1/2 teaspoon ground black pepper, divided

2 pounds cubed round steak

1 cup water

1 cup milk

1. In a 10-inch nonstick skillet, pour oil to a depth of 1/2 inch; heat oil to 350° over medium heat.
2. In a shallow dish, combine flour, salt, and pepper. Dredge steak pieces in flour mixture, shaking off excess. Set remaining flour mixture aside.
3. Cook steak, in batches, until browned, 3 to 4 minutes per side. Drain on paper towels.
4. Mix water and milk in 2 cup measuring cup. Stir remaining flour mixture into oil in skillet; cook 2 minutes. Gradually add the water/milk mixture until gravy reaches desired thickness and is smooth, whisking or stirring constantly. (Add more liquid if needed to thin gravy.) Add additional salt and pepper to taste. Simmer gravy for 5 minutes, whisking occasionally.
5. Add steak back to skillet. Spoon gravy over top of steak. Reduce heat to medium-low. Simmer, covered, until steak is tender (25 - 30 minutes).

Makes 6 - 8 servings.