

[Jump to Recipe](#) · [Print Recipe](#)

Introduction

Dive into the world of comfort food with this Southern Chicken Fried Steak with Gravy recipe. Crispy, tenderized cube steaks are served with a creamy homemade gravy that will warm your soul. Learn how to make this classic Southern dish in the comfort of your own home.

Ingredients:

For the Steak:

- 4 tenderized cube steaks (about 1/2 inch thick)
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Salt and freshly ground black pepper to taste
- 2 large eggs
- 1/4 cup milk
- Vegetable oil for frying

For the Gravy:

- 2 tablespoons of the leftover frying oil
- 2 tablespoons all-purpose flour
- 2 cups milk
- Salt and pepper to taste

Servings: 4 Generous Helpings

Directions:

1. Preparing the Breading:

- In a shallow dish, mix a cup of flour with garlic powder, onion powder, smoked paprika, and a generous pinch of salt and pepper. Set it aside.

2. Creating the Egg Wash:

- In another shallow dish, beat the eggs and milk together. This will be your wet dip.

3. Breading the Steaks:

- Dredge each cube steak in the flour mixture, followed by a dip in the egg wash, and back into the flour mixture again. A double coat ensures a crispy future for your steaks.

4. Heating the Oil:

- Heat a generous amount of vegetable oil in a large skillet over medium heat. You'll know the oil is ready when a sprinkle of flour sizzles without hesitation.

5. Frying the Steaks:

- Fry the steaks in the hot oil until they turn a delightful golden brown, which should take about 4 minutes on each side. Make sure not to overcrowd the pan. Place the fried steaks on a paper towel-lined plate to drain excess oil.

6. Preparing the Gravy:

- Keep about 2 tablespoons of pan drippings in the skillet for the gravy. Stir in 2 tablespoons of flour and whisk until it starts to turn a lovely golden brown, which usually takes around 2 minutes.
- Slowly pour in the milk while whisking vigorously to prevent lumps. Continue stirring until the gravy thickens enough to coat a spoon with a bit of attitude.

7. Serving Time:

- Plate up those handsome steaks and generously drizzle them with the warm, comforting gravy.

Variations & Tips:

- **Spice It Up:** Add a pinch of cayenne pepper to the flour mixture for a spicy kick.
- **Chicken Fried Chicken:** If you're feeling adventurous, swap the cube steaks for chicken breasts for a twist on the classic dish known as "chicken fried chicken."
- **Meal Prep Magic:** Make extra and reheat leftovers for a quick-fix Southern delight on

busy nights. Place them in the oven on a wire rack to maintain their crispiness.

- **Balanced Meal:** Balance the richness by serving the dish with a lighter side salad if you prefer a lighter meal.

There you have it! A chicken fried steak recipe that's unfussy and utterly satisfying. Perfect for when you want to treat your loved ones to something special without having to dress up and leave your cozy abode. Enjoy, y'all!

FAQs:

Q1. What is the best cut of meat for chicken fried steak?

- Cube steak, which is typically top round or top sirloin that has been tenderized, is the traditional choice for chicken fried steak due to its tenderness and quick cooking time.

Q2. Can I make the gravy ahead of time?

- Yes, you can prepare the gravy ahead of time and reheat it when serving. Just make sure to store it properly in an airtight container in the refrigerator.

Q3. Can I use a different type of oil for frying?

- While vegetable oil is commonly used, you can also use canola oil or peanut oil for frying, depending on your preference and what you have on hand.

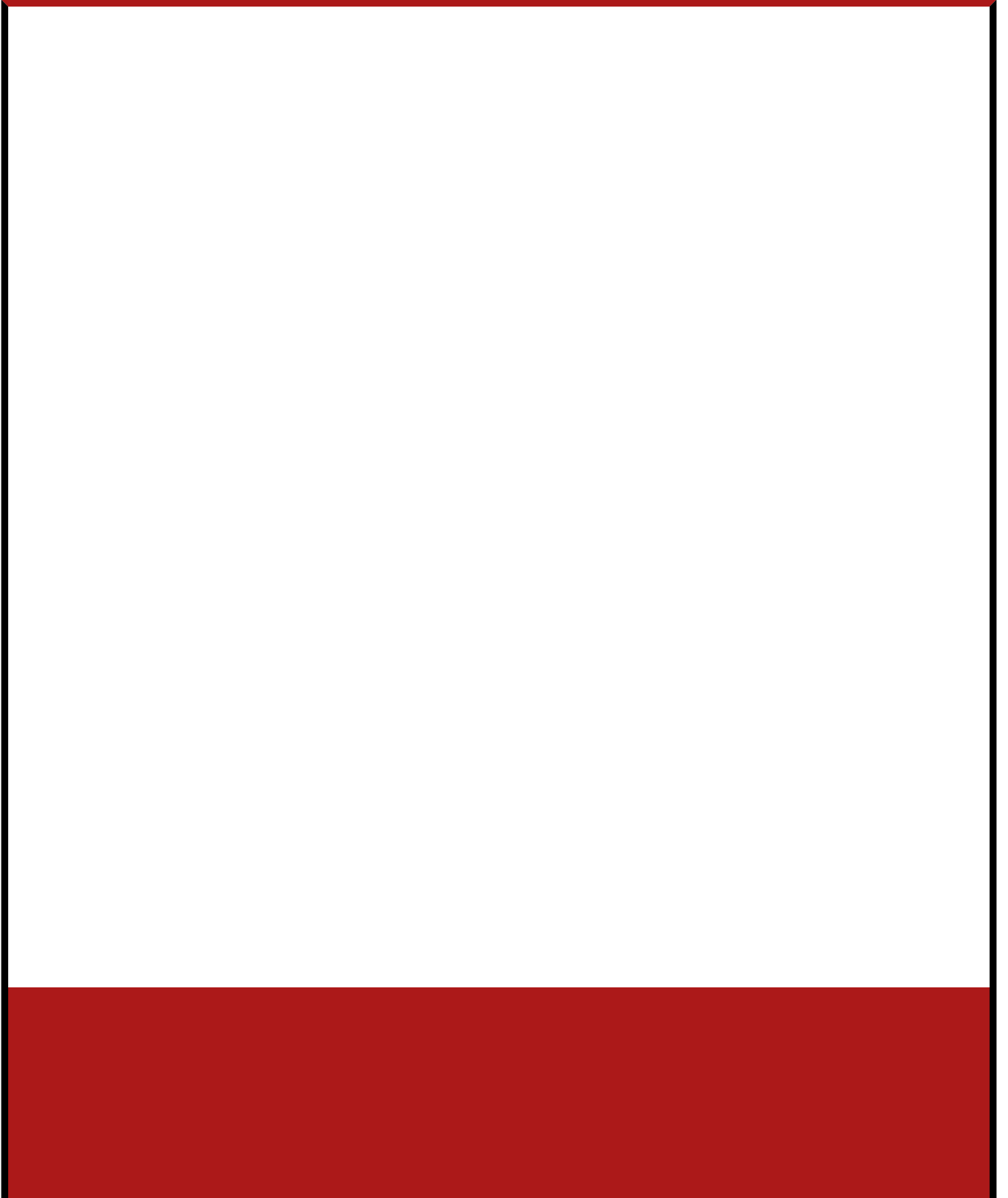
Conclusion

In conclusion, Southern Chicken Fried Steak with Gravy is a timeless and comforting classic that brings the heart of the South to your table. This recipe offers a delicious blend of crispy, tenderized cube steaks coated in flavorful seasoned flour and served with a creamy homemade gravy that's nothing short of soul-soothing.

You may like:

- [Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?](#)
- [Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)

- [My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!](#)
- [Wooden Spoons Full of Bacteria and Germs: How to Naturally Disinfect Them](#)
- [A Cup a Month of This Ingredient: Roots and Flowers Will Bloom Year-Round.](#)





Southern Chicken Fried Steak with Gravy: A Comfort Food Classic

Author: Elowen Thorn

PRINT RECIPE

Dive into the world of comfort food with this Southern Chicken Fried Steak with Gravy recipe. Crispy, tenderized cube steaks are served with a creamy homemade gravy that will warm your soul. Learn how to make this classic Southern dish in the comfort of your own home.

Ingredients



For the Steak:

- 4 tenderized cube steaks (about 1/2 inch thick)
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Salt and freshly ground black pepper to taste
- 2 large eggs

- 1/4 cup milk
- Vegetable oil for frying

For the Gravy:

- 2 tablespoons of the leftover frying oil
- 2 tablespoons all-purpose flour
- 2 cups milk
- Salt and pepper to taste

Instructions**1. Preparing the Breading:**

- In a shallow dish, mix a cup of flour with garlic powder, onion powder, smoked paprika, and a generous pinch of salt and pepper. Set it aside.

2. Creating the Egg Wash:

- In another shallow dish, beat the eggs and milk together. This will be your wet dip.

3. Breading the Steaks:

- Dredge each cube steak in the flour mixture, followed by a dip in the egg wash, and back into the flour mixture again. A double coat ensures a crispy future for your steaks.

4. Heating the Oil:

- Heat a generous amount of vegetable oil in a large skillet over medium heat. You'll know the oil is ready when a sprinkle of flour sizzles without hesitation.

5. Frying the Steaks:

- Fry the steaks in the hot oil until they turn a delightful golden brown, which should take about 4 minutes on each side. Make sure not to overcrowd the pan. Place the fried steaks on a paper towel-lined plate to drain excess oil.

6. Preparing the Gravy:

- Keep about 2 tablespoons of pan drippings in the skillet for the gravy. Stir in 2 tablespoons of flour and whisk until it starts to turn a lovely golden brown, which usually takes around 2 minutes.

- Slowly pour in the milk while whisking vigorously to prevent lumps. Continue stirring until the gravy thickens enough to coat a spoon with a bit of attitude.

7. Serving Time:

- Plate up those handsome steaks and generously drizzle them with the warm, comforting gravy.

Notes

Spice It Up:

Add a pinch of cayenne pepper to the flour mixture for a spicy kick.

Chicken Fried Chicken:

If you're feeling adventurous, swap the cube steaks for chicken breasts for a twist on the classic dish known as "chicken fried chicken."

Meal Prep Magic:

Make extra and reheat leftovers for a quick-fix Southern delight on busy nights. Place them in the oven on a wire rack to maintain their crispiness.

Balanced Meal:

Balance the richness by serving the dish with a lighter side salad if you prefer a lighter meal.

Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!

[@savorydiscovery](https://www.instagram.com/savorydiscovery)



Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?



[Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)



My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!