



Crock Pot Cube Steak



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Introduction

Crock Pot Cube Steak is a comforting and hearty dish that is perfect for a family meal. This recipe transforms tough cube steak into tender and flavorful pieces that melt in your mouth, all thanks to the slow cooking process. Combining the steak with savory onion and mushroom gravy creates a delicious sauce that pairs wonderfully with mashed potatoes or rice. Whether you're looking for an easy weeknight dinner or a meal to impress guests, this slow cooker cube steak will surely please everyone at the table.

Detailed Ingredients with measures

- cube steak (2 pounds)
- onion soup mix (1 packet)
- cream of mushroom soup (1 can, 10.5 ounces)
- beef broth (1 cup)
- garlic powder (1 teaspoon)
- black pepper (to taste)
- mushrooms (1 cup, sliced)
- onion (1 medium, sliced)

Prep Time

The preparation time for this recipe is approximately 15 minutes. This includes slicing the onions and mushrooms, as well as seasoning the cube steak.

Cook Time, Total Time, Yield

The cook time for the Crock Pot Cube Steak is about 6 to 8 hours on low or 3 to 4 hours on high. Therefore, the total time from preparation to serving can range from 6 hours 15 minutes to 8 hours 15 minutes, depending on your cooking method. This recipe yields approximately 4 to 6 servings, making it ideal for families or meal prepping.



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Detailed Directions and Instructions

Step 1: Prepare the Cube Steak

Begin by seasoning the cube steaks with salt and pepper on both sides to enhance their flavor.

Step 2: Sear the Steaks

Heat a skillet over medium-high heat and add some oil. Once the oil is hot, sear the cube steaks for about 3-4 minutes per side until browned. This step helps to add depth of flavor.

See also Cranberry Fluff

Step 3: Transfer to the Crock Pot

After searing, transfer the steaks to the crock pot. Make sure to layer them in a single layer for even cooking.

Step 4: Add Gravy Ingredients

In the same skillet, add onion soup mix and beef broth, stirring until combined. Pour this mixture over the cube steaks in the crock pot.

Step 5: Cook in the Crock Pot

Cover the crock pot and set it to cook on low for 6-8 hours. This slow cooking will make the steaks tender and flavorful.

Step 6: Serve the Dish

Once the cooking time is completed, remove the cube steaks from the crock pot and serve warm. Pair it with mashed potatoes or rice to enjoy

the gravy.

Notes

Note 1: Alternative Seasonings

Feel free to experiment with other seasonings like garlic powder or paprika for additional flavor.

Note 2: Cooking Time Variation

Cooking times may vary based on the thickness of the steaks and the specific crock pot model used.

Note 3: Leftovers Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat thoroughly before serving.



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Cook Techniques

Using a Crock-Pot for Tender Meat

Cooking cube steak in a Crock-Pot allows for low and slow cooking, which can break down tough fibers and result in tender, juicy meat.

Layering for Flavor

Layer your ingredients by placing the cubed steaks at the bottom, and then adding sauces or vegetables on top. This ensures that the meat absorbs all the flavors during cooking.

See also Mini No Bake Pumpkin Pies

Sealing in Juices

To enhance the flavors, you can sear the cube steak in a hot skillet before transferring it to the Crock-Pot. This adds a nice crust and helps seal in the juices.

Cooking on Low for Maximum Flavor

Cooking on a low heat setting for a longer period allows the flavors to meld together beautifully and ensures the meat is tender.

Utilizing Leftovers

Cube steak leftovers can be used in various dishes such as sandwiches, salads, or as a topping for rice or pasta, making it a versatile option.

FAQ

Can I use other cuts of meat in this recipe?

Yes, while cube steak is preferred, you can use other cuts of beef, but cooking times may vary.

How long should I cook cube steak in the Crock-Pot?

Typically, cube steak should be cooked on low for about 6 to 8 hours or on high for about 4 to 5 hours.

What kind of sauces work best for cube steak?

Rich sauces like mushroom gravy or a tomato-based sauce work well to complement the cube steak.

Is it necessary to sear the meat before slow cooking?

While it adds extra flavor, searing is not necessary. You can place the cube steaks directly in the Crock-Pot if you prefer.

Can I add vegetables to the dish?

Absolutely! Vegetables like potatoes, carrots, and onions can be added for a complete meal.



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Conclusion

The crock pot cube steak recipe is a flavorful and convenient dish that brings tender, juicy steak to your table with minimal effort. Cooking it in a slow cooker allows the flavors to meld beautifully, making it a comforting meal that's perfect for busy weeknights or leisurely weekends.

See also [Easy Taco Soup](#)

More recipes suggestions and combination

Mashed Potatoes

Serve with creamy mashed potatoes to soak up the delicious gravy from the cube steak.

Green Beans

Pair with sautéed or steamed green beans for a healthy and vibrant side dish.

Creamed Spinach

A rich creamed spinach can add a delightful creaminess that complements the cube steak's flavor.

Garlic Bread

Enjoy with warm garlic bread for a satisfying meal that's great for mopping up sauce.

Coleslaw

A tangy coleslaw can provide a nice crunch and contrast to the tender steak, making for a balanced plate.

Mixed Salad

A fresh mixed salad with a zesty dressing can lighten the meal and add refreshing textures.

Rice Pilaf

Consider serving over rice pilaf for an aromatic and flavorful base that enhances the dish.





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