

# Lucky Ducky's Chicken Fried Steak



1 package of fresh cube steaks (usually has about 7)

All Purpose Flour (enough to coat at least two more than you have of the cube steaks)

Seasoned Bread Crumbs -I like Italian style (also enough to coat at least two more than you have of the cube steaks)

Mrs. Dash Southwest Chipotle Seasoning

Mrs. Dash Garlic and Herb Seasoning

Salt and Pepper

3-4 eggs

Milk

Cream of mushroom

Cooking Oil (I use extra virgin olive oil because it's healthier)

Cream of mushroom soup

\*Prep will call for three bowls and a plate to pile them on to. One for the flour, one for the egg/milk wash, and one for the bread crumbs.\*

-Start with seasoning your flour in a big bowl. My rule is that the flour isn't seasoned enough unless you can smell the seasoning when you put your nose to it. Give it a taste and add more seasoning if needed.

-Pour your seasoned bread crumbs into your other bowl.

-Mix your eggs and milk well for your egg wash.

-Season the meat with salt, pepper to taste.

Next is the fun part, getting messy! Okay well you don't have to, you can use tongs, but I like to use my hands ha-ha.

First take your seasoned cube steak and run it on both sides through your egg-wash, then give it a good coating in the flour, take it out and give it a good shake to rid of excess, run it back through the egg-wash, then coat it completely with the seasoned bread crumbs. Once you have all of your pieces coated and ready get your cooking oil ready. I fry mine on med-high heat. I let them cook for a minute or two on each side or until they get a nice golden brown and then flip them. The last step is making the gravy. Drain the oil out of your pan. I like to leave the little bits stuck on the pan for more flavor. Add the can of cream of mushroom soup and add a little bit of milk at a time until you reach the consistency of gravy you want. Once it is all heated and ready you can pour it into a bowl and serve.

Best served with some good ol' mashed potatoes, green beans, and corn bread :) Enjoy!