

Country Fried Steak



Cubed Steak
Jane's Crazy Mixed-Up Salt
All-Purpose Flour
Cooking Oil

If necessary, cut the cubed steak into serving sized pieces. Heat about ½ inch of oil over medium-high heat in a heavy cast iron skillet.

Liberally season both sides of the cubed steak with the seasoning salt. You can use any seasoning salt that you like or just plain salt and pepper. Dredge the steak one piece at a time in flour. Carefully place the prepared steak in the hot oil. Cook for 3 to 4 minutes on one side. Check for adequate browning and turn to the second side to cook for an additional 2 to 3 minutes. Remove steak to a paper towel lined plate and keep warm until serving.

Enjoy!

Never Enough Thyme
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