



Chicken-Fried Steaks

2 1/4 cups flour, divided

2 tsp. baking powder

3/4 tsp. salt

3/4 tsp. onion powder

3/4 tsp. garlic powder

3/4 tsp. pepper

1/4-1/2 tsp. chili powder (to taste)

2 eggs

1 2/3 cup buttermilk, divided

1 lb. (4) beef cubed steaks

oil for frying

1 1/2 cup milk

In shallow bowl, combine 2 cups flour, baking powder and seasonings. In another bowl, combine eggs and 1 cup buttermilk. Dip each steak in buttermilk mixture, then coat with flour mixture. Let stand for 5 minutes.

In skillet, heat 1/2" of oil on medium-high. Fry steaks for 5-7 minutes. Turn carefully, cook 5 minutes longer or until coating is crisp and meat is no longer pink. Remove steaks and keep warm.

Drain, reserving 1/3 cup drippings; stir remaining flour into drippings until smooth. Cook and stir over medium heat for 2 minutes.

Gradually whisk in milk and remaining buttermilk. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with steaks.

Note: Steaks can be cooked in bacon grease and crumbled bacon added to the gravy.