

Chicken-Fried Steak with Milk Gravy

Not chicken at all, but beef steak pounded thin then battered and fried until crispy and golden, just like fried chicken. It's been a staple on menus in the Deep South for decades and is almost always served with creamy milk gravy.

3/4	cup all-purpose flour
1 1/2	Teaspoons salt
1	Teaspoon paprika
1	Teaspoon coarsely ground black pepper
1 1/8	Teaspoon ground red pepper (cayenne)
6	Beef cubed steaks (6 ounces each)
1/2	Cup Vegetable oil
1/2	Cup beef broth
2	cups milk

1. Preheat oven to 200 degrees. Line jelly-roll pan with paper towels. On waxed paper, combine flour, salt, paprika, black pepper, and ground red pepper. Reserve 3 tablespoons seasoned-flour mixture. Coat cubed steaks with remaining flour mixture, shaking off excess.
2. In 12-inch skillet, heat oil to 350 degrees. Cook steaks two at a time, two minutes; turn and cook 1 minute longer. Transfer steaks to paper towel-lined jelly-roll pan to drain place in oven. Repeat with remaining steaks, transferring each batch to jelly-roll pan in oven when done.
3. Discard all but 2 tablespoons oil from skillet. Reduce heat to medium-high. Stir in reserved flour mixture; cook stirring, 1 minute. With wire whisk, whisk in broth until browned bits are loosened from bottom of skillet; boil 1 minute. Whisk in milk and heat to boiling; boil 2 minutes. Makes 2 cups.
4. Place steaks on platter and serve with gravy.

- 볼에 $\frac{3}{4}$ 컵, 파프리카, 후추, 고추가루 넣어 섞는다. 그리고 3 Tablespoon 만 떼서 다른 곳에 둔다
- 그리고 잘게 갈아낸 것들을 Mix 한 가루에 묻힌다
- pan에 기름 $\frac{1}{2}$ cup (냉장해) 두르고 튀긴다.
- 튀긴거 바르 꺼내서 200° oven에 넣는다. (같은 사각팬)
↳ 레피타토랑 같이 넣는다.
- 하라씨 치즈버터마디 일본에 계속해서 넣는다
- 한스만들기: 원래 떼내어 놓은 가루 3 Tablespoon 튀기고 남은 기름 어느정도 짜쳐내고 거기다 가루(3T) 넣어 바르기로 짓는다. (중불). 거기다 우유, 치킨스프 ($\frac{1}{2}$ cup) (없으면 치킨버터+물) 넣어 섞는다.
끓기시작후 2분후에 끓인다.

