

Steak Fingers and Gravy

Created by: [The Pioneer Woman](#)

Prep Time: 20m | Cook Time: 20m | Servings: 6

Ingredients

- 2 pounds tenderized round steak or cube steak, cut into 1" strips
- 1 cup + 2 tablespoons flour
- 2 teaspoons seasoned salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne
- 3 whole eggs
- 3 cup milk
- 2 tablespoons butter
- Canola oil and butter for frying
- Salt and pepper to taste

Instructions

1. Combine flour, seasoned salt, pepper, and cayenne into a small bowl or dish.
2. Whisk together the eggs and one cup of milk in a separate bowl or dish.
3. Bread the meat by coating with flour, then dredge in egg/milk mixture, and then back into flour.
4. Get the oil hot over medium-high heat.
5. Fry strips on both sides until golden brown.
6. Put them on a paper towel lined plate.
7. Pour off all of the grease from the pan.
8. Put two tablespoons of butter in pan to melt.
9. Add two tablespoons of flour and whisk to combine butter and flour into a thick paste.
10. Slowly add two cups of milk, whisking continuously. Add salt and pepper to taste. Allow to thicken and then remove from heat.