



Ingredients

- 2 lbs. Round Steak
 - (Can also use shoulder steak or chuck steak)
 - Season All (Can use salt, cayenne, or black pepper)
 - 1 large onion (Can use 1 1/2 cup of onion season blend)
 - 2-3 Tbsp. vegetable cooking oil
 - 4-6 cups of water
 - 1 1/2 Tbsp. All-purpose flour
 - 1 Tbsp. Chicken or beef bouillon (Can use 2 Chicken bullion cubes)
 - 1 1/2 Tbsp. Browning sauce
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Smother Steak and Gravy Method

1. Cut steak into serving-size pieces.
2. Cover the bottom of a large pot or skillet with oil. When hot, brown steak on both sides.
3. Remove from steak from the pan and saute onions in the same pot until transparent.
4. Add steak back to the pan and add 2 cups of water. Cover the pot with a lid and turn down to medium-high heat and let the water boil down until most of the water has cooked out.
5. Add another 2 cups of water and let the water boil down again.
6. Mix flour, chicken, or beef bouillon in a large mug, and then fill the mug with water. Add Browning sauce to this mixture. Pour into the pot, and this will thicken the gravy. Let it boil down again.
7. If steak is not tender enough, add more water and let it cook down again until gravy is thick again.
Serve over rice.