

Country Steak and Chili Gravy

Ingredients

- 2 lbs round steak or cube steak, cut into serving size
- 1 tsp salt
- 1/4 tsp pepper
- 1 egg, beaten with 2 Tablespoons water
- 1 cup Corn Flakes, finely crushed
- 1 tsp chili powder
- 1 cup wesson oil
- 1 onion, medium, sliced
- 1 green pepper, small sliced
- 2 cans Hunts Tomato sauce (8 oz cans)
- 3 cup water

Instructions

Trim all fat off steak; pound with meat mallet or edge of jar or saucer. Sprinkle with salt and pepper. Dip into egg mixture, then into crushed cornflakes mixed with chili powder. Heat Wesson oil in large skillet; brown on both sides. Add onion and green pepper. Pour in Hunts tomato sauce and water. Cover and simmer 1 to 1 1/2 hours or until tender. Try serving with canned red beans or chili beans.

Notes

Cindy Carswell said Granny used to make it all the time in electric skillet. This is very, very good. This must be Aunt Ann's recipe, it's her handwriting.

Summary

Yield: 5

Source: Cindy Carswell

Prep Time: 30 minutes

Category: Main Dish

Cuisine: American

Tags: gravy, Country Steak