

# Coulee Creek

R A N C H

# Simmered Cube Steaks

PREP TIME: 10 MINUTES  
COOKING TIME: 2 HOURS

## Ingredients

- 1 pound cube steaks
- 1/2 tsp salt
- a few grinds of black pepper
- 1/2 cup flour
- 1/2 tsp garlic powder
- 2 Tbsp olive oil
- 1 onion, cut in half and sliced into strips
- 8 oz sliced mushrooms
- 2 cups beef broth
- 2 dashes Worcestershire sauce
- Optional roux: melt 1 Tbsp butter over medium heat. Whisk in 1 Tbsp flour and stir 1". Remove from heat.
- Serve with mashed potatoes for a hearty meal

## Directions

- Sprinkle salt and pepper on both sides of steaks.
- Combine flour and garlic powder in a shallow bowl. Dredge steaks in the mix.
- Heat oil in a 10" skillet over medium-high heat.
- Cook steaks in oil 3"/side
- Place onions & mushrooms over steaks. Add beef broth to just cover.
- Add Worcestershire sauce and bring to a boil.
- Reduce heat and simmer 2 hours, loosely covered.
- Meat will be very tender and gravy will be thin. Thicken with roux if desired.