

Country-Style Cube Steak with Gravy





Instructions

1. Season cube steak with salt, pepper, garlic powder, and onion powder.
2. Dredge each piece in flour, shaking off excess.
3. In a skillet, heat olive oil over medium heat. Sear cube steaks until browned, about 3 minutes per side.
4. Remove steaks and add onions to the pan. Cook until soft.
5. Stir in remaining flour and cook for 1 minute. Add broth and Worcestershire sauce; stir until smooth.
6. Return steaks to skillet, cover, and simmer for 25–30 minutes until tender.

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