

# Tim Farmer's Country Kitchen

## CHICKEN FRIED STEAK

*Cube steak*  
*1 cup flour*  
*1 teaspoon pepper*  
*1 teaspoon salt*  
*½ teaspoon chili powder*  
*½ teaspoon baking powder*  
*1 sleeve crackers, crushed*  
*2 cups buttermilk*  
*2 cups milk*  
*2 eggs*  
*Oil for frying*



Mix together dry ingredients in separate bowl. Mix together wet ingredients in separate bowl. Season cube steak with salt and pepper on both sides and dip in dry mixture. Move to wet mixture and then back into dry mixture, until completely coated. Drop in hot oil and cook until golden brown on both sides. Serve with White Gravy.

## WHITE GRAVY

*Grease/drippings*  
*3 cups buttermilk*  
*Salt and pepper*  
*½ cup flour*

Mix together buttermilk, salt, pepper and flour. Pour into hot skillet with some grease/drippings remaining. Stir until thickened. Add more salt and pepper if needed. Serve over Chicken Fried Steak.



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