



# Recipe Database

## Country Fried Steak

Yield: 25 Servings

### Ingredients

### Quantity

### Directions

Beef Round, boneless  
Flour  
Salt  
Paprika  
Shortening  
Onions, chopped  
B-V  
Water, boiling  
Flour for gravy  
Water, cold

7 lbs.  
8 oz.  
1/2 oz.  
1 tbsp.  
8 oz.  
1/2 lb.  
3 oz.  
2 qts.  
4 oz.  
6 oz.

Trim the steak and cut into portions. Mix the flour, salt and paprika and pound into the steak. Melt shortening and, when hot, saute the steaks until brown. Place on racks in roasting pans and sprinkle with chopped onion. Dissolve the B-V in the boiling water and add enough to the roast pans to cover the bottom well; add more as required. Bake at 325 degrees for 1 1/2 hours. When tender, remove steaks to steam table pans. Mix the flour and cold water to a paste and add to the sauce remaining in the pans, together with enough stock to make the quantity of gravy desired. Stir constantly until smooth and thickened. Serve onion gravy over each portion of steak.

**B-V**  
**Beef Upper**

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***Enjoy!***