



# Steak Fingers

## Ingredients for each pound of steak:

1 ½ cups flour

1 Tbsp seasoned salt

1/2 tsp black pepper

1/2 tsp Morton sausage seasoning (sage can be substituted)

1/4 tsp *Accent*

1 large egg

1/4 cup milk

1/2 tsp seasoned salt

1 pound cubed steak- cut into strips

enough vegetable oil to cover the bottom of your skillet

2 cups milk

water as needed

## Directions:

Combine first 5 ingredients in a shallow bowl. Separate if desired. Whisk the next three ingredients into a second shallow bowl. Dip strips of steak into the flour mixture, then the egg mixture, then the flour mixture a second time. Repeat until all of the strips are coated.

Heat vegetable oil on medium-high until flour sizzles when a pinch is sprinkled in. Place strips in the grease, but don't overcrowd the skillet. Cover with a splatter guard and cook until bottoms are lightly browned, then turn each strip over, cover and cook until the other sides are browned. Remove to a paper towel-lined platter to drain.

Sprinkle leftover flour mixture into the skillet and begin whisking immediately. Add a little at a time to ensure the grease is absorbed, but not dried. It needs to keep bubbling. Whisk for about a minute to cook out the flour taste, then begin gradually adding the milk and water, whisking constantly. You need to pour quickly enough to keep it from drying up, but not get too thin. Cook until thickened into a gravy.

Enjoy!