



swiss steak simple and easy

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cube steak (kinda look like ground up meat) not cubed salt , pepper and flour for coating oil to sear the meat 1 tbs butter 1 small onion 1 garlic 1 can of mushroom 1 cup of milk 2 tbs flour 2 tbs shao xing(chinesse cooking wine) optional 1 pack brown gravy mix (1 cube beef bouliam)

Instructions

I don't know if it how to make swiss steak, so i just cooked is as i like it, for the side i make mashed roasted corn , because it in season and i wanna try something different than just anpothor mashed potatoes, but the idea is from there. Season the steak with salt and pepper drench in flour sear the meat until lilghty brown set aside add butter melted add chopped onioon and chopped garlic saute until translucent add 2 tbs flour make a roux add milk lil by lil until it thicken add add more water if needed add cooking wine and brown gravy mix and mushroom set aside in a pyrex pour over the sauce and the steak cover and bake in the oven for 350 F or 175 C for 30 min ready to serve with my mashed roasted corn and steam purple couly flower