



COUNTRY FRIED ROUND STEAK

- 1 1/2 Pounds Round Steak, Cut 1/2 Inch Thick
- 1/4 Cup Flour
- 1 1/2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- Bacon Drippings
- 2 Cups Milk

DIRECTIONS

1. Pound flour and seasonings into steak.
2. Dry in hot drippings until brown on each side.
3. Transfer to a hot platter.
4. Make gravy from the drippings and the milk.
5. Add a little more flour if necessary for desired consistency.
6. Serve over steak.