



COUNTRY FRIED STEAK

- 1 Pound Round Steak
- 1/2 Cup Bisquick
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1/8 Teaspoon Paprika
- 3 Tablespoons Liquid
- 1 Cup Water
- 2 Tablespoons Leftover Bisquick
- 1/4 Cup Cold Water

DIRECTIONS

1. Cut steak into serving size pieces.
2. Combine bisquick, salt, pepper and paprika.
3. Dredge meat in mixture.
4. Brown slowly in melted fat.
5. Add liquid as needed.
6. Cover tightly and cook over low heat until tender - 1 to 2 hours.
7. Remove meat from pan.
8. Add 1 cup water to drippings.
9. Mix leftover bisquick with cold water to make a paste.
10. Stir into pan, whisk until boiling.
11. Boil 1 minute, whisking constantly.
12. Add meat and serve.