

Steak N Gravy

Savannah · 30/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

4

Description

Try this steak n gravy recipe on for size if you love shrooms otherwise omit them This is my husbands favorite and we eat game at least three nights a week Serve with rice or mashed potatoes and green beans Now THIS is good eatin

Ingredients

- - 4 (4 ounce) venison steaks - 1 cup all-purpose flour - 2 tablespoons ground bay leaves - 1 pinch salt and ground black pepper - 4 tablespoons olive oil
- divided - ½ onion
- chopped - 6 fresh mushrooms
- sliced - 1 tablespoon minced garlic - 1 (10.5 ounce) can beef gravy - ¼ cup milk

Instructions

1. Trim venison steaks
2. removing all fat and gristle; pound with a meat tenderizer until steaks thin but not tearing. Combine flour
3. bay leaf
4. salt
5. and pepper in a shallow bowl. Dredge steaks in flour mixture until evenly coated. Heat 1 tablespoon olive oil in a large heavy skillet over medium heat. Sauté onions until soft and translucent. Stir in mushrooms and garlic; cook until tender. Transfer to a plate; set aside. Heat remaining 3 tablespoons oil in same skillet; fry steaks until golden brown
6. about 2 minutes per side. Return mushroom mixture to skillet; stir in gravy and milk. Reduce heat
7. cover
8. and simmer for 30 to 40 minutes
9. stirring occasionally to prevent sticking.