

ChickenFried Venison Steaks

Savannah · 30/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

4

Description

I made this chickenfried venison with stuff I had in the cupboard and fresh venison My husband and children loved it Serve with mashed potatoes and gravy I used brown gravy but country gravy can be used for a milder taste

Ingredients

- - 2 cups seasoned dry bread crumbs - ½ cup all-purpose flour - salt and black pepper to taste - 2 eggs - 2 tablespoons milk - 4 (6 ounce) venison loin steaks
- pounded to 1/4-inch thick - ½ cup vegetable oil

Instructions

1. Combine bread crumbs
2. flour
3. salt
4. and pepper in a 1-gallon resealable plastic bag. Beat eggs and milk together in a shallow bowl. Dip each steak into the egg mixture
5. then place into the plastic bag and shake to coat with crumbs. Heat oil in a skillet over medium heat. Add steaks and fry
6. turning once
7. until both sides are golden brown
8. 6 to 8 minutes per side. Recipe Tip If you prefer a less gamey taste
9. you can marinate the pounded steaks in milk for 30 minutes.