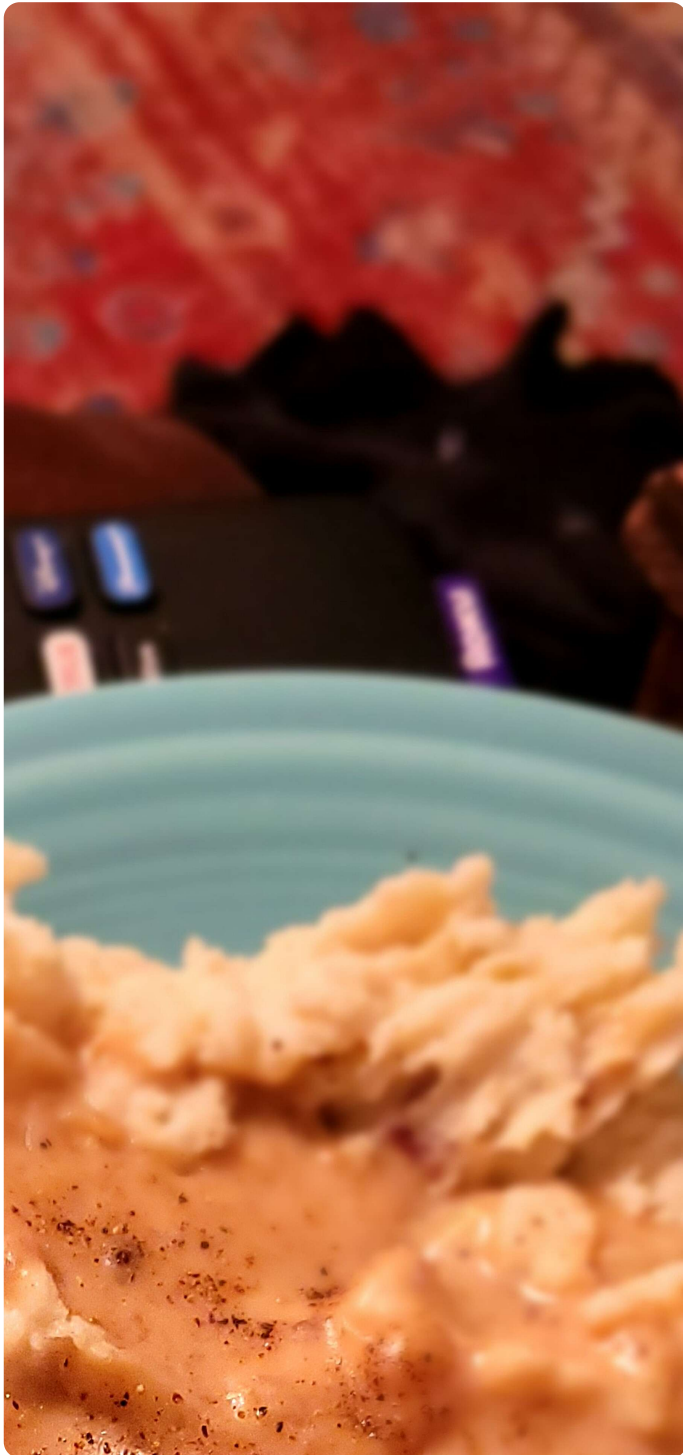




## Smothered Round Steak with Gravy

Jacob · 28/09/2024



### Prep Time

1 hr 35 mins

### Difficult

Medium

### Servings

6

### Description

This is one of the first recipes I learned to cook when I was a teenager Mom taught me to cook over the phone after I got home from school every day She was working and I didnt think about it at the time but later I realized my calls were reassuring to her since she knew I was safely home Even when Mom told me how to do it I nearly always tweaked it Most of the time it turned out okay Mashed potatoes and biscuits are perfect with this along with a vegetable

## **Ingredients**

- - 1 (2 1/2 pound) tenderized round steak
- cut into 6 pieces - salt and ground black pepper to taste - 1 cup all-purpose flour
- divided - 1 teaspoon garlic powder
- or to taste - ½ cup cooking oil
- divided - 1 large onion
- sliced - 1 cup water - 1 teaspoon beef base (such as Better than Bouillon®) - 1 teaspoon Worcestershire sauce - 2 cups milk

## **Instructions**

1. Sprinkle each side of the round steak pieces with salt and pepper
2. rubbing seasoning into the meat. Combine 1/2 cup flour and garlic powder in a 1-gallon resealable bag. Add steak pieces
3. seal bag
4. and shake to evenly coat all the pieces. Heat 1/3 cup of oil in a large skillet over medium heat until hot. Add seasoned and floured steak pieces to the skillet in a single layer in batches and cook until browned
5. 4 to 5 minutes per side. Remove from the skillet and keep warm. Repeat with remaining pieces
6. adding more oil
7. if necessary
8. until all are browned. Add onion slices to the same skillet and stir
9. coating onions with pan drippings
10. until onion slices have separated and are just beginning to soften
11. about 2 minutes. Move onions to one side of the skillet and return browned steak pieces to the skillet. Spread steak evenly in the skillet and place onions on top. Stir together water
12. beef base
13. and Worcestershire sauce in a microwave-safe container. Microwave on high for 1 minute
14. stir
15. and pour into the skillet. Cover
16. reduce heat to a simmer
17. and cook until the steak is tender
18. about 45 minutes. Remove the steak from the skillet and add reserved 1/2 cup of flour to the pan drippings. Increase heat to medium; stir briskly and cook until bubbly
19. 2 to 3 minutes. Stir in milk and keep stirring until gravy bubbles again. Return steak
20. onions
21. and any accumulated juices to the skillet
22. cover
23. and reduce heat to a simmer. Simmer
24. stirring occasionally
25. until flavors are well combined
26. about 10 minutes.