

# Cube Steak

**Cut From:**  
Round

**\$9.59/ lb + tax**

## Best Prepared

- Dredged and fried

## Meal Suggestion:

- Chicken fried steak with mash potatoes and gravy

**Serves:** 4

**Prep time:** 15 minutes

**Cook Time:** 45 minutes

# Canyon Meadows Ranch Grass Fed

## Cube Steak

### **Ingredients:**

- Canyon Meadows Ranch Cube Steak (pkg of 4 steaks)
- 3 T flour
- ½ t salt
- ¼ t ground black pepper
- 2 eggs

- 2 T water
- 1/3 cup crushed saltine crackers
- 1/3 cup grated Parmesan cheese
- ½ t dried basil
- 3 T vegetable oil
- 1 ¼ cups canned tomato sauce
- 2 ¼ t white sugar
- ½ t dried oregano, divided
- 4 slices mozzarella cheese
- 1/3 cup grated Parmesan cheese

### **Directions**

1. Preheat oven to 350 degrees F. In a shallow dish, stir together the flour, salt and pepper. In a separate bowl, whisk together the eggs and water with a fork. In a third bowl, or shallow dish, mix together cracker crumbs, 1/3 cup Parmesan cheese and basil.
2. Heat the oil in a large skillet over medium heat. Dredge the cube steaks in the seasoned flour, dip into the egg mixture, and coat with the cracker crumb mixture. Place them in the skillet, and fry just until browned on each side. Arrange steaks in a single layer in a greased casserole dish.
3. Bake for 25 minutes in the preheated oven. Meanwhile in a medium bowl, stir together the tomato sauce, sugar, ¼ t oregano, and garlic powder. Spoon over steaks when the 25 minutes are up. Top each steak with mozzarella cheese and remaining Parmesan cheese; sprinkle remaining oregano over the top. Bake for 5 more minutes, or until the cheese is melted, and the sauce is hot.
4. Serve over spaghetti or other pasta.