

CHICKEN FRIED STEAK

USING CREAMY DIJON MUSTARD WHITE WINE SAUCE

Serves:
about
3

Total Time:
 **25** min



INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack
Creamy Dijon
Mustard White
Wine Sauce



1 lb
Cube
Steak



3/4 cup
Whole
Milk



1
Large
Egg



1 cup
All-purpose
Flour

**+ these
pantry
items:**

Salt
Pepper
Vegetable Oil

COOKING INSTRUCTIONS

1 PREP

- Pat **steak** dry and season with **salt** and **pepper**.
- Pour **flour** onto a plate.
- Combine the **milk** and **egg** in a bowl, whisk the contents until it's a faint yellow.

2 BREAD STEAK

- Place the **steak** into the **flour**, make sure to coat it fully.
- From the **flour**, place the **steak** into the **egg and milk mixture**.
- Once the **steak** is fully coated in **egg mixture** transfer it back to the **flour** for the final coat.

3 FRY STEAK

- **Preheat a deep pan on medium/high heat for 2-3 minutes.**
- Add **1 cup of vegetable oil**, allow to heat for 5 minutes.
- Add the **breaded steak**; fry on medium/high heat for 5 minutes, or until fully cooked.*
- Remove the **steak** and set aside.

4 FINISH & SERVE

- In a small saucepan, add the **Creamy Dijon Mustard White Wine Sauce** and bring to a simmer.
- Dress the finished **steak** with the **sauce** and serve alongside your favorite side dish, we recommend mashed potatoes.

**Steak is fully cooked when internal temperature reaches 145° F.*



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