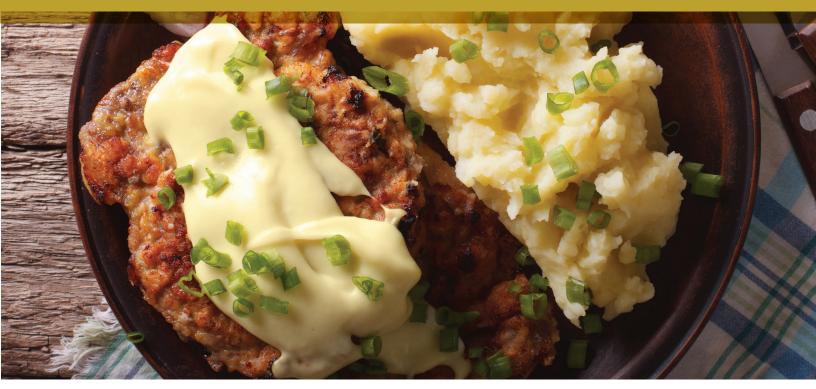
# **CHICKEN FRIED STEAK** USING CREAMY DIJON MUSTARD WHITE WINE SAUCE

Serves: **Total Time:** min







#### INGREDIENTS

1/2 bottle (4 oz) **Blount Clam Shack** Creamy Dijon Mustard White Wine Sauce

#### COOKING INSTRUCTIONS

#### PREP

Pat steak dry and season with salt and pepper.

1lb

Cube

Steak

- Pour flour onto a plate.
- Combine the milk and egg in a bowl, whisk the contents until it's a faint yellow.

### **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.

3/4 cup

Whole

Milk



#### + these pantry items:

Salt

Pepper Vegetable Oil

## **FRY STEAK**

Egg

- Preheat a deep pan on medium/high heat for 2-3 minutes.
- Add 1 cup of vegetable oil, allow to heat for 5 minutes.

1 cup

Flour

- Add the breaded steak; fry on medium/high heat for 5 minutes, or until fully cooked.\*
- Remove the **steak** and set aside.

### **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.

