



## Country Fried Steak Bits n Gravy with Roasted Potatoes

Prep Cook Time: 60 minutes

SERVES 4

### Ingredients:

1.5 – 2 lbs beef cubed steaks, pounded  
2/3 cups of flour  
2 tablespoons olive oil  
1 teaspoon salt  
½ teaspoon salt  
1 can golden mushroom soup  
1 cup cold water  
4-5 lbs potatoes, peeled, sliced thin  
½ Barber's Dairy milk  
Salt  
Pepper

### Steps

1. In a large pot, cover sliced potatoes with water. Bring to a boil. Cook for 7+ minutes until tender. Drain. Return to warm cook top to evaporate all water. Add ½ cup Barber's Dairy milk, salt & pepper to taste. Whip or mash. Add more Barber's Dairy milk if desired. Serve topped with milk and gravy.
2. Cut steak into bit size pieces. Combine flour, salt and pepper. Toss meat in flour mixture to coat. Heat oil in a large skillet. Toss in meat. Brown for 4 minutes. Remove from pan and drain on paper towels. Wipe out skillet. Add water and golden mushroom soup. Bring to boil and add meat to gravy. Simmer 15-20 minutes.