

1 cup milk
3 eggs, beaten
1 tablespoon butter, melted
2 cups flour
1 tablespoon white pepper
1 tablespoon salt
1 teaspoon garlic powder
¼ teaspoon ground thyme
4 (4- to 6-ounce) thinly sliced and
tenderized sirloin steaks
Vegetable oil for frying
White Gravy (recipe follows)

Dissolve cornstarch in milk. Add eggs and butter; set aside.

Meanwhile, combine flour, white pepper, salt, garlic powder and thyme.

Dip steaks into milk mixture, allowing excess to drip off. Then dredge in flour mixture to coat evenly. Set aside on wax paper for 10 minutes to allow breading to set.

Heat 1 inch of vegetable oil in

skillet over medium-high heat. Fry steaks in hot oil until golden on each side, about 5 to 7 minutes. Drain on absorbent paper; keep warm while preparing gravy. Makes 4 servings.

White Gravy: Dissolve 3 chicken bouillon cubes in 1 cup hot water. Set aside. Pour off frying oil from skillet. Melt 4 tablespoons butter in skillet over medium heat. Stir in 4 tablespoons flour and cook until flour bubbles. Do not allow to brown. Whisk in hot water, stirring constantly to prevent lumping. Stir in 2 cups of warm milk, 1 teaspoon white pepper, 1 teaspoon salt and ½ teaspoon ground nutmeg. Stir until gravy thickens. Reduce heat and keep warm. Adjust seasoning to taste.

ANN'S RESTAURANT CHICKEN FRIED STEAK

2 tablespoons cornstarch