

Beef Cube Steaks

Ingredients

- 4 (4 ounce) cube steaks
- salt and pepper to taste
- 1/4 cup all-purpose flour
- 1/3 cup vegetable oil
- 1 teaspoon beef bouillon granules

Directions

1. Season the cube steaks on both sides with salt and pepper. Pour the flour onto a shallow plate and press the steaks into the flour; shake off the excess flour. Heat the oil in a large skillet with lid over medium-high heat. Place the steaks into the hot oil, and cook until golden brown on both sides, about 3 minutes per side.
2. Pour water into the skillet to almost cover the steaks. Stir the beef bouillon and salt to taste into the water. Bring to a boil; reduce heat to medium-low, cover, and simmer until very tender, about 2 hours.