**Chicken Fried Steak**

(Provided by Evelyn Dabelko Cruze)

**Ingredients:**

1 1/2 lb. sirloin steaks, use a mallet to tenderize

1/2 cup flour

Salt

Fresh pepper, ground

2 tbsp. bacon grease or lard

2 tbsp. flour

2 cups half-and-half

4 tbsp. unsalted butter

**Ingredients (for the gravy):**

¼ cup vegetable, canola, or peanut oil, for frying

¼ cup all-purpose flour

2 ½ cup whole milk

1 tablespoon coarsely ground black pepper, plus more to taste

**Directions:**

1. Trim visible fat from meat and cut into 4 equal serving pieces.
2. Mix flour, salt and pepper in a shallow, wide bowl and dredge each piece of meat in it, coating well on both sides.
3. Heat grease or oil until hot but not smoking in a heavy, wide skillet with a lid.
4. Brown the meat pieces on both sides, turn heat down a bit, cover and let steak fry like chicken for 15 to 20 minutes, until done. Remove cover and let steak crisp for about 5 minutes.
5. Take steak from the pan and drain. Leave about 2 tbsp. of drippings and all the browned flecks of crust in the pan.
6. Turn the heat a bit lower, sprinkle Wondra flour into the drippings and stir to keep from lumping while it browns. Slowly add half and half, stirring. Let it cook until thick, about 3 to 5 minutes. Add seasoning and return the steaks to the gravy and cook an additional 5 minutes.