



# RECIPE

rhino

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## Nana's Country-Style Steak

Tender cube steak slow-cooked in a rich onion gravy until fork-tender. This comforting family favorite is perfect for Sunday dinners, busy weeknights, or anytime you're craving classic homestyle comfort food.



PREP TIME  
20 min



COOK TIME  
4 hours



TOTAL TIME  
4 hr 20 min



YIELD  
6-8 servings

### INGREDIENTS

- 2 lbs cubed steak
- Flour
- 1/4 tsp salt
- 1/2 tsp pepper
- Oil
- 2 envelopes onion soup mix
- 2 cups water
- 3 tbs flour
- 1/2 cup water

### RHINO TIP

Scrape up all the browned bits from the skillet before pouring the gravy into the crockpot — that's where the deepest flavor lives.

### STEP-BY-STEP INSTRUCTIONS

1



#### Coat the steak.

Mix the flour, salt, and pepper in a shallow dish. Coat the steak in the flour mixture.

2



#### Brown the steak.

Brown the steak on both sides, but do not cook it through. Place the browned steak in a crockpot set to low.

3



#### Make the slurry.

Mix 3 tablespoons flour and 1/2 cup water until smooth.

4



#### Prepare the gravy base.

In the same skillet, add the onion soup mix and 2 cups water. Stir well and bring to a boil.

5



#### Thicken the gravy.

Add the flour mixture and stir until the gravy thickens slightly. Pour the gravy over the steak in the crockpot.

6



#### Slow cook until tender.

Cook on low for 4 hours, or until the steak is tender and the gravy has thickened. Add a little more water if the gravy becomes too thick.

### TIPS & VARIATIONS



Serve over mashed potatoes, rice, or egg noodles to soak up the gravy.



Add sliced onions or mushrooms to the crockpot for extra flavor.



Gravy thickens as it cools — add a splash of water to thin it out when reheating.



Leftovers can be refrigerated for up to 4 days and reheated beautifully for easy weeknight meals.



This recipe can be assembled the night before and refrigerated in the crockpot insert until ready to cook.



Family favorites, one recipe at a time.

