

Chicken Fried Skirt Steak with Country Gravy

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	beef broth
1/2	cup	all-purpose flour
4		4-5" long skirt steaks
2	tablespoons	butter
1		fully cooked breakfast pork sausage patty - finely chopped
1/2	cup	whipping cream
1/2	teaspoon	dried sage
1	pinch	ground clove
1/3	cup	chopped green onion tops

Pour 1/2 cup broth into shallow bowl. Place flour in another shallow bowl. Sprinkle steak pieces on both sides with salt and pepper. Dip steaks into flour, then into broth, then into flour again, coating each time.

Melt butter in large nonstick pan over high heat. Add steaks. Saute until brown, about 3 minutes per side. Transfer to plate.

Pour off butter from skillet. Add 1 teaspoon flour from shallow bowl. Whisk in remaining 1/2 cup broth, sausage, cream, sage and cloves. Boil until thick enough to coat a spoon, whisking often, about 3 minutes. Season with salt and pepper. Mix in green onion. Spoon gravy over steaks.