



*The Golden Thimble's Blue Book Recipes*

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## Cube Steaks and Gravy (Gravy Steaks)

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6 Beef Cube Steaks or Minute Steaks  
1 Large Family Size of Cream of Chicken Soup  
Flour  
Couple of Tablespoons of Crisco Shortening  
Salt and Pepper to Taste

Preheat oven to 350 degrees. Spray a 9" by 13" dish with non stick cooking spray.

Melt the Crisco in a large skillet. Flour the cube steaks well and brown in skillet on both sides.

Open the can of soup and mix with  $\frac{1}{2}$  can of hot water. Add salt and pepper. Stir to mix together well.

Pour a little of the soup into the 9" by 13" pan and then lay the browned steaks over the soup and then pour remaining soup over them.

Bake in oven for approx 1 hour

Serve with Mashed potatoes as this makes its own gravy.

Serves 6