



Crock Pot Cube Steak

Description

Some dishes are just so homey and comforting that they will be attached to the best memories of family and home. This Crockpot Cubed Steak with gravy recipe is one of those dishes. A single bite of these tender and flavorful cube steaks will transport you to one of those cherished times.

The cube steaks slow cooks in a deeply flavorful gravy and become deliciously tender. The aromas of savory beef fill the house as it cooks. And the meal it delivers is heavenly!

Ingredients

- 6 cube steaks
- 1 medium onion peeled and sliced into rings
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 packet Lipton Onion Soup Mix
- 1/2 soup can of water
- salt and pepper

How To Make Crock Pot Cube Steak

Peel, slice and separate the rings of one medium sized onion.

Salt and pepper each cube steak.

Place 2 cube steaks in the bottom of your crock-pot.

Top with onions and repeat. Separating each addition of meat with onions. This will help separate them later and avoid them being one melded mass of cube steak.

In a separate bowl, add the cream of soups and water and mix it up. Pour the soup mixture over the meat.

Sprinkle the onion soup mix on top, put the lid on the crock-pot and turn it on low.

Soon your kitchen will start to smell delicious and 6-7 hours later you will have a dinner! Add a side of mashed potatoes to help enjoy the gravy an a salad or green veggie and you are ready to eat.

Note: If you like cream of mushroom soup, I'm sure you can use that as well. As for me, I'm not a fan, so I opted for a different combination.

Category

1. Crockpot Recipes

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Author

rauf

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