

Chicken-Fried Bison Steaks

Beef isn't the only steak in town that tastes great chicken-fried. This recipe batters and fries tender bison round, for a comforting, Southern-style dish.

Prep Time: 30 Minutes

Cook Time: 15 Minutes

Serving: 6

INGREDIENTS

- 2 lbs. bison round, trimmed of fat, and cut into 1/2-inch slices
- 1 cup + 3 tbsp. all-purpose flour
- 3 eggs, beaten
- Vegetable oil, as needed
- 2 cups chicken broth
- 1/2 cup whole milk
- Salt and pepper, to taste



DIRECTIONS

1. Place each bison steak in between two pieces of parchment paper, and gently tenderize them, by lightly pounding them with a meat mallet. Season each steak with salt and pepper on both sides.
2. Add one cup of the flour to a shallow dish, and the beaten eggs to another. Dredge the meat in the flour first, then the eggs, followed by the flour again. Set each steak aside on a baking sheet until ready to fry.
3. Fill a large skillet with ½ inch of vegetable oil and heat to medium-high. Preheat the oven to 250 degrees. When the oil reaches 375 degrees, or begins to simmer, cook the steaks, in batches, until golden brown and fried on each side, about 4 minutes a side. Place the steaks on a wire-rimmed baking sheet, and place in the oven when you are done.
4. In the same pan, add one tablespoon of vegetable oil, and heat to medium-high. Whisk in three tablespoons of flour, and cook for one minute. Slowly add the chicken stock, and stir while scraping up browned bits on the bottom of the pan. Continue to whisk the gravy until it starts to thicken and comes to a boil. Add the milk, whisk again, and season with salt and pepper, to taste. Serve the gravy with the steaks that are warmed in the oven.