

## Chicken Fried Steak with Green Chile Sauce

This is a classic recipe updated with some Southwestern touches.

Serves 4-6

### *Ingredients for Sauce*

- 4 Tbs butter
- ¼ cup white flour
- 1½ cup chicken broth
- ½ tsp Liquid Smoke or hickory smoke powder
- 1/3 cup chopped green chile

### *Ingredients for Steak*

- 1½ pounds tenderized beef round steak
- 3 large eggs
- ½ tsp salt
- ¾ tsp ground black pepper
- ¾ tsp red chile powder
- 1 cup white flour
- ¼ cup olive oil for frying

### *Instructions*

1. Melt butter in saucepan on medium heat until foaming.
2. Add flour and whisk well until smooth (like thick peanut butter). Add more flour or butter as needed to achieve the right consistency.
3. Add broth to flour/butter mixture and whisk together while still heating. Within a minute consistency should be a thick sauce. If it is too thin, cook it a bit longer and it will eventually thicken up.
4. Add smoke flavor and green chile, reduce heat to low. Cook for a few minutes, adding additional broth if necessary. Try to get a slightly running consistency; while you are making the steaks, stir occasionally and it will gradually thicken to the proper final consistency.
5. Trim large steaks into individual portions.
6. In a medium bowl beat together the eggs, salt, pepper, and chile powder.
7. Put the flour on a large plate. Put the olive oil in a large frying pan on medium heat.
8. Dip a steak into the eggs, both sides, and then into the flour. Then egg again, and flour again.
9. Repeat for each steak.
10. Fry the steaks in olive oil about 2-3 minutes per side. Should be light brown with some darker patches when done.
11. Put each steak on a plate and cover with sauce. Serve with your favorite green vegetable and potatoes.