

## Chicken Fried Steak Biscuits with Chanterelle Gravy

<http://userealbutter.com/2015/09/24/chicken-fried-steak-chanterelle-gravy-biscuits-recipe/>  
modified from [Homesick Texan](#)

### chicken fried steak

1 1/2 lbs. sirloin steak  
2 cups all-purpose flour  
2 tsps kosher salt  
1 tsp black pepper  
1/4 tsp ground cayenne pepper  
3 eggs  
1/2 cup buttermilk  
vegetable oil for frying  
8 biscuits (I used the biscuits in [this recipe](#))  
2 cups chanterelle cream gravy

### chanterelle cream gravy

1/2 lb. chanterelles (or other mushrooms), small dice  
1 tbsp unsalted butter  
2 tsps pan drippings or oil or bacon grease  
2 tsps all-purpose flour  
1 1/2 cups whole milk  
1 tsp black pepper  
salt to taste

**Make the chicken fried steak:** Cut the steak into eight roundish pieces. Tenderize the pieces with a meat tenderizer or use the back (the unsharp part of the blade) of a chef's knife until the beef is flattened and nearly doubled in area. Mix the flour, salt, pepper, and cayenne in a wide, shallow bowl. Whisk the eggs and buttermilk in another wide and shallow bowl. Completely coat each piece of beef in the flour, then dip it into the egg and milk bowl, then coat it in the flour once again. Fill a cast-iron skillet or sauté pan with an inch of oil and heat over medium-high until a flick of the flour sizzles. Place the beef in the oil and let fry until blood begins to pool on the top of each piece. This takes a few minutes. Carefully turn the pieces to fry the other side for about 4-5 minutes more. Remove from the oil and place on a cooling rack to drain. Repeat until all of the steaks are cooked. Keep the rest warm in an oven until ready to serve.

**Make the chanterelle cream gravy:** Dry fry the chanterelles in a saucepan or sauté pan over medium high heat until they begin to wilt. Add the pat of butter and sauté the mushrooms until completely cooked. Set aside. Put the pan drippings (or whatever you are using) and flour together in a hot skillet or saucepan, constantly stirring until it becomes dark. This takes a few minutes. Slowly pour the milk into the pan while whisking it into the roux to break up any lumps. Turn the heat down to medium low and keep stirring until the liquid begins to thicken. This takes a few minutes, but it will happen. Season with pepper and salt to taste. If too thick for your liking, add a little milk to thin it out. Stir in the cooked chanterelles. Makes 2 cups.

**Assemble the biscuits:** Split a warm biscuit in half. Set a piece of chicken fried steak on top of the bottom half of the biscuit. Top with a scoop of chanterelle cream gravy. Add a dash of Tabasco sauce if you like (I like). Place the top half of the biscuit on the gravy. Serves 8.