

## Morel-Stuffed Chicken Fried Steak

<http://userealbutter.com/2019/06/03/morel-stuffed-chicken-fried-steak-recipe/>

### morel filling

1 tbsp butter  
2 medium shallots, minced  
1 lb. fresh morel mushrooms, sliced or 1/2-inch dice  
1 tbsp bourbon  
salt to taste

### cream gravy

2 tbsps butter  
2 tbsps all-purpose flour  
1 1/2 cups whole milk  
1 tsp freshly ground black pepper  
salt to taste

### chicken fried steak

1 1/2 lbs. sirloin or top sirloin steak, in four pieces  
2 cups flour  
2 tsps kosher salt  
1 tsp freshly ground black pepper  
1/4 tsp ground cayenne  
3 large eggs  
1/2 cup buttermilk  
oil for frying

**Make the filling:** Melt the butter in a sauté pan or frying pan over medium-high heat until bubbling. Sauté the shallots in the butter until translucent, then add the morels and cook. Allow the liquid from the mushrooms to release and evaporate before adding the bourbon. Season with salt to taste. Set aside to cool.

**Make the cream gravy:** Melt the butter in a medium saucepan over medium-high heat. When the butter begins to bubble and foam, whisk the flour into the butter and continue whisking until the roux turns a deep amber color. Whisk the milk into the hot roux a half cup at a time, incorporating it fully into the mixture. Reduce the heat to medium-low and continue stirring with the whisk until the gravy thickens. Season with salt and pepper to taste. Cover and remove from heat (you can reheat it before serving).

**Make the chicken fried steak:** Flatten each piece of steak with a meat tenderizer until it has doubled in area. Place a quarter of the morel filling in the center of one half of a tenderized steak and fold the other half over as if making a hand pie or a calzone. Lightly pound the overlapping edges of the folded steak to “seal” the filling. Repeat for the rest of the steaks.

Heat an inch of vegetable oil in a skillet or frying pan over medium heat to 350°F. In a shallow bowl, whisk the flour, salt, black pepper, and cayenne together. In another shallow bowl, beat the eggs together, then whisk in the buttermilk.

When the oil is ready, carefully (try not to let the steak open up and spill its filling) dredge a filled steak in the flour mixture, then dip it in the egg mixture, then dredge it in the flour mixture again. Set the steak in the hot oil and let it fry. Meanwhile, repeat for the remaining steaks (or you can coat them all at once and fry all at once – it's up to you). After a few minutes the juices from the steaks will accumulate on the top of each piece. Turn the steaks over and fry until golden, about 4-5 more minutes. Remove from oil to a paper towel-lined cooling rack to drain. Serve with cream gravy. Makes 4 steaks.