

Cubed Steaks with Gravy

Ingredients:

- 1/3 cup all-purpose flour
- 6 beef cubed steaks (4 ounces each)
- 1 tablespoon canola oil
- 1 large onion, sliced and separated into rings
- 3 cups water, divided
- 1 envelope brown gravy mix
- 1 envelope mushroom gravy mix
- 1 envelope onion gravy mix
- Hot mashed potatoes or cooked noodles



Instructions:

Place flour in a large resealable plastic bag. Add steaks, a few at a time, and shake until completely coated.

In a skillet, cook steaks in oil until lightly browned on each side. Transfer to a 3-qt. slow cooker. Add the onion and 2 cups water.

Cover and cook on low for 8 hours or until meat is tender.

In a bowl, whisk together gravy mixes with remaining water. Add to slow cooker; cook 30 minutes longer. Serve over mashed potatoes or noodles. Yield: 6 servings.