

Simple Instructions for Preparing Cube Steaks and Stuffed Cube Steak

Known as a cow meat that comes from the hips, cube steak requires more time of cooking than other types of meat since it has a firm texture. In this regard, it is necessary to use special equipment like electric meat tenderizer to improve its texture before cooking cube steak. For those who do not have the equipment, they can still tenderize the meat by using pointed and sharp objects to pierce cube steak. One effective way of determining that cubes are now easy to cook is if its texture and appearance is similar with hamburger. As soon as the meat is tender, everyone can now prepare these two delicious recipes, namely Cube Steaks and Stuffed Cube Steak.

Steps in Cooking Cube Steaks Cooking cube steak may be time consuming but most dishes that use the meat are delicious and sumptuous such as Cube Steaks. Aside from the meat, the other ingredients used in this delectable recipe are cream of mushroom, oil, catsup, garlic, onions, salt and pepper. Season cube steaks with salt, pepper and crushed garlic. Heat oil in a pan and fry the meat. Place sliced onions on top of each cube steak in the pan. Mix cream of mushroom and catsup. Pour the mixture over cube steaks and onions. Let the mixture simmer for about 40 minutes and partially cover to cook the meat. When cube steaks are tender and juicy, remove the mixture from the pan and transfer it in a bowl. Put the meat and serve immediately. For those who cannot find cream of mushroom, they can replace this ingredient with a can of celery or beef broth.

Preparing Stuffed Cube Steak Another delicious dish that uses this cube steak is Stuffed Cube Steak. When preparing stuffed cube steak, there are some ingredients that people can use to enhance the flavor and taste of the dish like garlic powder, bread dressing, cream of mushroom soup, as well as salt and pepper. Heat oil in a pan and put cube steaks. Pour bread dressing on top of the cube steaks and fold in a crosswise manner. With the use of toothpicks, secure the fold. When the meats are safe to eat, remove from the pan. Fry onions in the pan. Add stuffed cube steaks and put mushroom soup in the pan. Cover it and cook stuffed cube steaks for about an hour and a half. As extenders, it is also advisable to add tater 45 minutes in the pan before the dish is served. Transfer stuffed cube steaks in a clean bowl and serve immediately. For those who want to try these recipes, it is best if they allot time in preparing the ingredients needed to improve the aroma and flavor of the dishes. One of the most important thing to remember when cooking dishes that use cube steaks is to use low heat in order for the meats to avoid overcooking. Furthermore, it is also important to make sure that the meats are well cooked to avoid experiencing health problems such as food poisoning.

About the Author

Will Spencer is home chef and culinary consultant who has written many articles such as How to Cook [Cube Steak](#) and [Baking Chicken](#) for Iqio and Ihowd web sites. Visit [Simple Instructions for Preparing Cube Steaks and Stuffed Cube Steak](#).

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