



CHICKEN FRIED STEAK SAWMILL GRAVY



QimiQ BENEFITS

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Quick and easy preparation



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INGREDIENTS FOR 4 PORTIONS

STEAK

8	Sirloin Cutlet - 4 OZ, Pounded Thin
1 QT	QimiQ Marinade
1 cup(s)	AP Flour
1 g	Panko Japanese bread crumbs
1 cup(s)	Eggs Wash, whisked
1 tsp	Kosher salt
1 tsp	Black pepper, ground
1 QT	Vegetable oil

SAWMILL GRAVY

8 OZ	Country Sausage
0.25	AP Flour
3 cup(s)	Buttermilk
1 cup(s)	QimiQ Cream Base
1 tbsp	Black pepper, ground

METHOD

1. Marinade the beef for 4 hours.
2. Setup a Breeding line
 - a. Flour - With Salt & Pepper added
 - b. Egg Wash
 - c. Panko
3. Pour the oil into a sautee pan, heat to 350°
4. Cook each piece till golden brown
5. In a saute pan, cook off the sausage - chop it up as it cooks
6. Once fully cooked add the flour and cook till slightly drown
7. Add the buttermilk slowly till thickened
8. Add the QimiQ Sauce Base
9. Add the pepper and season as needed
10. Place two pieces of the beef and top with the

gravy