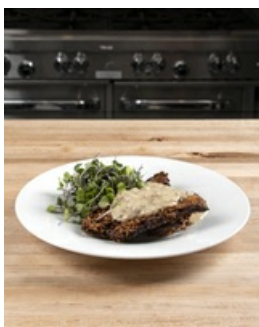




# CHICKEN FRIED STEAK SAWMILL GRAVY



## 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



20

## INGREDIENTS FOR 4 PORTIONS

### STEAK

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

### SAWMILL GRAVY

<b>8 OZ</b>	Country Sausage
<b>0.25</b>	AP Flour
<b>3 cup(s)</b>	Buttermilk
<b>1 cup(s)</b>	QimiQ Sauce Base
<b>1 tbsp</b>	Black pepper, ground

## METHOD

1. Marinade the beef for 4 hours.
2. Setup a Breading 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