The Recipe Corner

Editor's Note: *There are many "family" recipes that are passed from generation to generation that are never seen by outsiders. Many of these recipes would be enjoyed by others. This column is being established to present some of these recipes so others can enjoy them. The following recipe was submitted by Wayne Leininger, Fort Collins, Colorado.*

Chicken-Fried Elk Steak

When we go out to supper, my wife, Dana, will often order chicken-fried steak. She prefers this over poultry, fish, or Mexican food. Because I like to hunt and sometimes I am lucky and actually harvest an elk, I have come up with my version of chicken-fried steak using elk meat. The preferred steak is loin, but round steak also works well. The recipe I use is:

~ 1½ pounds elk loin or round steak
1 cup flour
salt
pepper
garlic salt
2 eggs
30 saltine crackers
shortening

Remove all the fat from the steak, and then coat the steak with a mixture of flour, salt and pepper, and a dash of garlic salt. Dip the coated steak in eggs that have been beaten, and coat this with finely ground crackers. I fry the steak in shortening that has been heated on medium high. Be careful not to overcook the elk because it will become tough. The final touch is to serve the meat with potatoes and a good white gravy. If done right, this will rival chicken-fried steak served in the finest restaurant. ◆