



TRIPLE-TAKE STEAK FINGERS

Serves 8

These steak fingers are so dadgum good, they deserved a triple-take! Make your own tray of steak fingers for your guests to snack on while tailgating at home. When we tested in our kitchen, I pulled out some white bread and mayonnaise and made a steak finger sandwich. For my wife, Tonya, we put them on a salad with blue cheese dressing. Any way you like it, these steak fingers are a sure crowd pleaser!

Instructions

1. Fill deep fryer halfway with oil and heat to 350°F.
2. In a small bowl, combine 1 teaspoon of garlic powder, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Season steak fingers with spice mixture.
3. In a shallow dish, combine eggs and milk. In another large shallow dish, combine bread crumbs and remaining 1 teaspoon of garlic powder, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Dip steak strips in egg mixture and then dredge in bread crumbs.
4. Fry steak slices in batches, turning once, for 2 minutes or until golden brown. Use a metal slotted spoon to transfer to paper towels to drain. Serve immediately with your favorite dipping sauce.

You'll Need

- 1 gallon cooking oil
- 2 teaspoons garlic powder, divided
- 1 teaspoon kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 1 pound flank or round steak, cut into 1 1/2-inch slices
- 2 eggs, lightly beaten
- 3 tablespoons milk
- 1 1/4 cups seasoned bread crumbs
- Dipping Sauces (optional)
Ranch dressing
Honey mustard
Barbecue sauce
Steak sauce