

DARN GOOD STEAK & POTATOES

UTENSILS:

13" Oil Core Electric Skillet, Master Kut - #4 Cone

INGREDIENTS

- Darn Good Seasoning
- 4-6 Steaks, any kind
- 2-3 Large Baking Potatoes

DIRECTIONS:

1. Pre heat Skillet to 350. Rub a Darn Good Seasoning into steaks generously and place steaks into the preheated skillet – brown for 3-5 minutes or until meat releases. Flip the steaks and reduce the heat to 200.
2. Using the master kut, slice the potatoes directly into the electric skillet on top of the steaks – sprinkle darn good over the tops of the potatoes and cover. Continue to cook for 15-20 minutes until potatoes are tender. Cube steak and toss with potatoes. Serve and Enjoy!

NOTES:

