



Tyler Farr's Venison Cube Steak

Recipe courtesy of Tyler Farr.

Ingredients

2 pounds cube steak
2 cans Diet Coke®
½ teaspoon garlic powder
½ teaspoon black pepper
1 teaspoon salt
¼ cup prepared mustard
1 cup flour
2 cups vegetable oil

Instructions

Place the cube steaks into a large bowl; cover with Diet Coke. You can add multiple steaks at the same time, but be sure to cover the meat completely with the liquid before adding more steaks to the bowl. Let sit for at least one hour and then turn the steaks inside the bowl. Flip the steaks inside the bowl and allow them to sit for another hour, or even overnight.

Remove the cube steaks from the Diet Coke and pat dry with a paper towel. Season on both sides with salt, pepper and garlic pepper. Coat each steak with a light covering of prepared mustard, then dredge in flour and let rest about ten minutes.

Set the EGG for direct cooking at 350°F/177°C.

Heat a Dutch oven or a cast iron skillet for approximately 5 minutes, add the vegetable oil and allow it to heat. Add the steaks in a single layer; flip when the batter turns brown around the edges. The steaks should cook for about three minutes on both sides.