

Country-Fried Venison Steak with Buttermilk Marinade

Venison round steaks, cut 3/4" thick	Salt and pepper
Cultured buttermilk	3 tbsp cold water
Safflower oil	1 1/2 cups whole milk
All-purpose flour	

Cut venison round steaks into serving-size pieces. Pound each piece with heavy steak tenderizer. Place steaks in a dish and completely cover them with buttermilk. Refrigerate 6 to 12 hours.

Wipe off excess buttermilk; dredge steaks in flour seasoned with salt and pepper. Fry steaks in a heavy skillet in 1/4 inch of fairly hot safflower oil, browning steaks well on both sides; cook to more than medium. Place steaks aside to drain on paper towels.

Pour off all but 3 tbsp of oil. Add 1 1/2 cups whole milk to the skillet and heat until it begins to bubble. Mix flour with water and slowly add, a small amount at a time, to the milk; stirring constantly. If too thick, add more milk. If too thin, add a very little more flour. Season to taste.