



## Country Fried Venison / Goose Steak Sandwich

### Ingredients

#### Steak

- 1½ pounds tenderized steak (venison, goose steak, round steak, or sirloin), cut into **4 bun-sized pieces**
- 1 egg
- ½ cup milk
- 1 teaspoon seasoned salt
- ½ teaspoon black pepper
- ½ teaspoon smoked paprika
- ½ teaspoon Cajun spice
- 2 cups vegetable oil, lard, or tallow (for frying)

#### Sandwich

- 4 buns
- Lettuce
- Tomato slices
- ¼ cup smoked jalapeño mayo

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### Instructions

1. **Heat the Oil**  
Add oil to a large cast iron skillet and heat over medium-high until it reaches **350°F** using a fry thermometer.

2. **Prepare Dredging Station**

- In a bowl, whisk together **egg and milk**.
- In a shallow bowl, combine **flour, seasoned salt, pepper, paprika, and Cajun spice**.

3. **Coat the Steaks**

- Dredge each steak in the flour mixture.
- Dip into the egg mixture.
- Return to the flour mixture and coat both sides well.

4. **Fry the Steaks**

Carefully place the coated steaks into the hot oil.  
Fry **5–7 minutes per side** or until golden brown and crispy.

5. **Drain**

Remove steaks and place on a **paper towel-lined plate** to drain excess oil.

6. **Build the Sandwich**

Spread **smoked jalapeño mayo** on each bun.  
Add lettuce and tomato, then place the **chicken fried steak** on top. Serve immediately.

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## Smoked Jalapeño Mayo

### Ingredients

- 1 fire-roasted jalapeño
- 1 garlic clove
- 3 egg yolks
- ½ tablespoon lemon juice
- ½ tablespoon vinegar
- Salt (to taste)
- Pepper (to taste)
- Neutral oil (for emulsifying)

### Instructions

1. Fire roast the **jalapeño and garlic** until slightly charred.
2. Place them into an **immersion blender cup** and let them sweat slightly.
3. Add **egg yolks, lemon juice, vinegar, salt, and pepper**.
4. Using an **immersion blender or regular blender**, blend the mixture.
5. **Slowly drizzle in oil while blending** until the mixture thickens into a creamy mayo consistency.