**Southern Slow Steaks
By Heather
from My Sweet Mission**

This easy slow cooker recipe for fork-tender steaks is southern comfort food at its finest. Southern Slow Steaks are sirloin steaks cooked on low in the slow cooker with a delicious gravy until they’re super tender and full of flavor. This is an old family recipe that makes perfect steaks that will practically melt in your mouth. Serve with a pile of creamy mashed potatoes and your favorite vegetable, and you’ve got yourself a comforting dinner.
http://mysweetmission.net/2013/09/southern-slow-steaks.html

Ingredients
2 pounds top round sirloin steaks, cut into 3” – 4” pieces
1 teaspoon salt, or to taste
1 teaspoon pepper, or to taste
2 tablespoons olive oil
1/2 teaspoon garlic powder (optional) 1/2 teaspoon onion powder (optional)
1 beef bouillon cube, or 1 teaspoon beef broth paste
3 cups water (separated)
1/4 cup unbleached or all-purpose flour

Instructions
1. Cut steaks into 3” – 4” pieces and sprinkle with the salt and pepper.
2. Place the olive oil in a large pan over high heat. When the oil is hot, add half of the steaks. Brown thoroughly on each side. Remove from pan, and put them in the slow cooker. Repeat with the other steaks.
3. Pour 2 cups of water in the hot pan along with the bouillon cube or beef broth paste. Reduce heat to medium high.
4. Pour 1 cup of water, flour, garlic powder and onion powder in a container with a lid and shake until the flour is dissolved.
5. Slowly add the flour and water mixture to the hot pan. Stir constantly until the broth thickens. Pour gravy over the steaks in the slow cooker.
6. Cover with the lid and cook for 4 hours on HIGH or 6-8 hours on LOW. Steaks are done when fork tender. Steaks are done when fork tender.