

Amish Country Poor Man's Hamburger Steaks

INGREDIENTS

2 pounds ground beef

1 1/2 cups saltine crackers, crushed (1 sleeve of crackers, roughly)

1 cup whole milk

1/2 teaspoon Italian seasoning

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/4 teaspoon cayenne

All-purpose flour, for dredging

Kosher salt and freshly ground pepper, to taste

Gravy:

2 (10.75 oz.) cans condensed cream of mushroom soup

1 1/2 cups whole milk

1 1/2 tablespoons fresh parsley, finely chopped

PREPARATIO

Preheat oven to 350° F and grease a 9×13-inch baking dish with non-stick spray.

In a medium bowl, whisk together condensed cream of mushroom soup, whole milk, then stir in freshly chopped parsley. Set aside.

In a separate, large bowl, combine ground beef, crushed saltines, milk, Italian seasoning, garlic and onion powders, and cayenne, then season liberally with salt and pepper.

Using your hands or two forks, combine ingredients until just mixed. Gently form into even-sized patties.

Place 1 cup all-purpose flour (or more, as needed) in a shallow dish and dredge all patties.

Heat a large skillet over medium-high heat and, once very hot, sear patties on both sides until golden brown. You may need to work in batches. Insides will still be undercooked.

Transfer browned patties to greased baking dish, then evenly top with gravy and cover dish with aluminum foil.

Place baking dish in oven and bake for 30-40 minutes, or until cooked through.