

Granny's Salisbury Steak

My mother used to make us this salisbury steak that her mother use to make her! And now, I'm making it for my kids! Check out our family recipe.

You'll Need:

- 1 $\frac{1}{2}$ lbs of ground beef.
- 1 cup of chopped onion.
- $\frac{1}{2}$ cup of cooked rice.
- $\frac{1}{4}$ tsp of black pepper.
- 1 egg.
- 1 $\frac{3}{4}$ cups of sliced fresh mushrooms.
- 2 tbsps of worcestershire sauce.
- $\frac{1}{2}$ tsp of salt.
- 3 cups of beef broth.
- 3 tbsps of water.
- 2 tbsps of cornstarch.

How to:

In a large bowl, mix together the ground beef, onions, rice, black pepper and egg then divide into 6 equal portions and shape into 1 inch thick patty.

Spray a skillet with cooking oil and cook the patties 5 minutes on each side.

In the same skillet, cook the mushrooms for 3 minutes and mix in the worcestershire sauce, salt and beef broth. Cook for 10 more minutes.

Now, put the patties back in the skillet, simmer covered for 15 minutes.

Place the patties in a platter and keep them warm.

Mix together the water and cornstarch and pour it into the broth mixture and stir to combine.

Bring to a boil then cook for 1 more minute.

Pour the mixture over the patties and serve warm.

Bonne Appétit!

Easy, peasy and delicious You won't believe how tasty this salisbury steak is. The sauce is so good, the patties are very delicious. Just give it a try, you'll know what I mean!