

# Granny's Salisbury Steak

## Ingredients

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

## Directions :

Combine ground beef, onions, rice, black pepper and egg; divide into six equal portions. Shape each into a 1 inch thick patty. Coat a skillet with cooking oil and cook patties for 5 minutes on each side. Remove from skillet; keep warm.

Add mushrooms to the skillet and cook for three minutes. Add Worcestershire sauce, salt and beef broth; cook for another ten minutes.

Return patties to the skillet, cover and simmer for 15 minutes. Remove the patties to a platter; keep warm. Combine water and cornstarch; add to broth mixture, stirring well. Bring to a boil then cook ONE minute more. Serve over patties.