

Hamburger Steaks and Gravy

Ingredients

For the patties:

1 pound ground beef

1/3 cup crushed crackers or bread crumbs

1 egg

½ green pepper diced

½ small yellow onion diced

1 tsp Worcestershire Sauce

1 tsp salt

½ tsp ground black pepper

For the gravy:

1 packet brown gravy

1 can French onion soup

1 can cream of chicken soup or cream of mushroom

Directions

In a bowl, combine ingredients for patties.

It's best to just get in there with your hands to make sure it is combined together well.

Heat sauté pan (or cast iron skillet) on medium-high heat.

Begin forming hamburger steaks into an oval shape (this recipe makes 4).

If you aren't using a nonstick skillet, you may want to spray pan with nonstick spray.

Place patties onto preheated pan.

Brown both sides. You aren't going to cook them all the way through.

Cook about 3-4 minutes on each side.

Take browned patties out of pan and set aside.

Add all the gravy ingredients to the pan and whisk together well to remove most of the lumps.

It will take a minute or two of whisking.

Add patties back to pan.

Cover and turn heat down to a lower setting.

Let cook for another 10 minutes or so until no longer pink in the middle.