

Hamburger Steaks with Onion Gravy

Ingredient

1 pound ground beef

1 egg

1/4 cup bread crumbs

1/8 teaspoon ground black pepper

1/2 teaspoon seasoned salt

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1 teaspoon Worcestershire sauce

1 tablespoon vegetable oil

1 cup thinly sliced onion

2 tablespoons all-purpose flour

1 cup beef broth

1 tablespoon cooking sherry

1/2 teaspoon seasoned salt

Directions

1-In a large bowl, mix together the ground beef, egg, bread crumbs, pepper, salt, onion powder, garlic powder, and Worcestershire sauce. Form into 8 balls, and flatten into patties.

2-Heat the oil in a large skillet over medium heat. Fry the

patties and onion in the oil until patties are nicely browned, about 4 minutes per side. Remove the beef patties to a plate, and keep warm.

3-Sprinkle flour over the onions and drippings in the skillet. Stir in flour with a fork, scraping bits of beef off of the bottom as you stir. Gradually mix in the beef broth and sherry. Season with seasoned salt. Simmer and stir over medium-low heat for about 5 minutes, until the gravy thickens. Turn heat to low, return patties to the gravy, cover, and simmer for another 15 minutes.