

HAMBURGER STEAKS WITH ONION GRAVY

You Should Really Try This Amazing Recipe Tonight!

I remember going to restaurants with my parents when we were younger. It didn't happen often, but when it did, it was a pretty special occasion. We didn't have a lot of money, so those were rare occurrences. It's one thing to take yourself to eat out somewhere, but it's another to take out a family of six. That's a guaranteed \$100 bill pretty much everywhere we went. I recall my mom always getting the HAMBURGER STEAKS WITH ONION when it was available.

Back then, I was going for kid foods like my brother and sisters did. We had chicken strips and hamburgers to eat. HAMBURGER STEAKS WITH ONION GRAVY was an adult meal. I wasn't grown up enough for that yet. Then, when I was in college, something told me to give it a shot.

Even though I can't remember where I was exactly, I will never forget that first bite. What the heck? Why wasn't my mom sharing this with us. I know why. Because it was delicious! I wouldn't share it either. Now, I have my own recipe and I can make them at home for half the price with a recipe that I found on Relative Taste.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

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INGREDIENTS :

- 1lb. ground beef
- 1 egg
- 1/3 cup bread crumbs
- 1/2tsp. black pepper
- 1 tsp. salt
- 1/2 tsp. onion powder
- 1 clove garlic minced
- 1tsp. Worcestershire sauce
- 1tbsp. oil
- 1 1/2 cup thinly sliced onion
- 2tbsp. all-purpose flour
- 1 cup beef broth
- 1/2tsp. salt

Preparation:

- In a large bowl, mix together the ground beef, egg, bread crumbs, pepper, salt, onion powder, garlic, and Worcestershire sauce. Form into thick patties.
- Heat the oil in a large skillet over medium heat. Fry the patties and onion in the oil until patties are nicely browned. Remove the beef patties to a plate, and keep warm.
- 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. 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. Serve with a big bowl of mashed potato

Source : allrecipes.com

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