

# Hamburger steaks with onion gravy

The best part in the ever popular hamburger is the steak itself. Tender, juicy and full of flavour, you wouldn't deny the offer of just having the hamburger steak with some creamy mashed potatoes, right?

I'm glad to share my super easy recipe of this amazingly yummy hamburger steaks with onion gravy. It's aromatic and tastes great as well ! You may use this recipe on one of your barbecue parties and I'm sure it would be a hit. Ensure you serve them fresh and do not reheat it and have as the steak would go dry from inside. The key is to ensure it is cooked perfectly for that juicy steak. The skillet or the barbecue should be heated well before placing the steaks, once you place them, cook over medium heat or it would get charred from outside and undercooked inside. Also, ensure the patties are of equal portions to ensure consistent cooking time. You can strain the gravy for a smooth feel if you prefer so. Serve everything hot with a creamy bowl of mashed potatoes and some salad. Enjoy that perfect meal ! You are welcome !

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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

**Directions :**

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 potatoes makes 4 servings 7SP per serving 4 servings

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