

Hamburger Steaks with Onion Gravy

“An easy-to-make classic featuring tasty hamburger ‘steaks’ smothered in gravy and onions. Traditionally served with hot white rice or potatoes, it’s a great way to dress up a pound of ground beef and you probably have all the ingredients on hand!”

As a child, even when I was outside playing I knew when we were having hamburger steak for dinner. The smell of those savory onions and beefy gravy always made it’s way outdoors. Probably from us kids running in and out nonstop. It was one of my favorite meals.

It was always served with mashed potatoes or rice since those really are the best with brown gravy! Sweet peas just complimented the savoriness so well.

Now I’m not talking about Salisbury steak (which uses egg and often breadcrumbs), which is also another favorite of mine.

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Ingredients

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.

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know your feedback ! Thank you.!!♥