

# HAMBURGER STEAKS WITH ONION GRAVY

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

**How to make it**

:

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