

HAMBURGER STEAKS WITH ONION GRAVY

Ingredients:

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

Instructions:

1. In a large bowl, mix together the ground beef, egg, bread crumbs, black pepper, salt, onion powder, minced garlic, and Worcestershire sauce. Form the mixture into thick patties.
2. Heat the oil in a large skillet over medium heat. Fry the patties and sliced onion in the oil until the patties are nicely browned. Remove the beef patties to a plate and keep them warm.
3. Sprinkle flour over the onions and drippings in the skillet. Stir in the flour with a fork, scraping any bits of beef off the bottom as you stir. Gradually mix in the beef broth. Season with salt.
4. Simmer and stir over medium-low heat for about 5 minutes, until the gravy thickens. Reduce the heat to low, return the patties to the gravy, cover, and simmer

for another 15 minutes.

5. Serve the hamburger steaks with onion gravy with a side of mashed potatoes.