

# THE VERY BEST SALISBURY STEAK

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### Ingredients:

- 1 (10 1/2 ounce) can Campbell's French onion soup
- 1 1/2 lbs ground beef
- 1/2 cup dry breadcrumbs
- 1 egg
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper, to taste
- 1 tablespoon all-purpose flour
- 1/4 cup ketchup
- 1-3 teaspoons Worcestershire sauce, to taste
- 1/2 teaspoon mustard powder
- 1/4 cup water

### Instructions:

1. In a large bowl, mix together 1/3 cup of condensed French onion soup with the ground beef, breadcrumbs, egg, salt, and black pepper until well combined.
2. Shape the mixture into 6 oval patties.
3. In a large skillet over medium-high heat, brown both sides of the patties.
4. Once browned, pour off any excess fat from the skillet.
5. In a small bowl, blend the flour with the remaining French onion soup until smooth. Then mix in the ketchup, water, Worcestershire sauce, and mustard powder.
6. Pour the mixture over the patties in the skillet.
7. Cover the skillet and let it cook for about 20 minutes, stirring occasionally, until the patties are cooked through and the sauce has thickened.
8. Serve the Salisbury steak patties hot, topped with the delicious onion gravy from the skillet.

Enjoy your homemade Salisbury steak! Let me know if you have

any questions or need further assistance.