

Hamburger Steaks with Onion Gravy

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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