

Home Style Salisbury Steak

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Ingredients

1 lb. lean ground beef
1/3 cup dry bread crumbs
1/4 cup chopped onion
1 egg – beaten
1 tsp. salt
1/4 tsp. black pepper
2 cups beef broth
1 lrg. onion – sliced thin
1 cup sliced mushrooms
3 Tbls. cold water mixed with 3 Tbls. cornstarch

Directions

Combine beef, bread crumbs, onion, egg, salt, and pepper with hands.

Shape into 4 patties, about 3/4" thick.

Brown patties in a skillet for 5 minutes per side.

Add broth, onion, and mushrooms to skillet.

Heat to boiling, then reduce heat to low, cover, and simmer for 10 minutes.

Remove patties from skillet. Keep warm.

Bring onion mixture to boil.

Add water/cornstarch, bring to boil, stirring constantly, for 1 minute.

Pour gravy over patties.