

Hamburger Steak with Onions and Gravy

An easy-to-make classic featuring tasty hamburger 'steaks' smothered in gravy and onions. Traditionally served with hot white rice or potatoes, it's a great way to dress up a pound of ground beef and you probably have all the ingredients on hand!

Prep: 15 mins

Cook: 25 mins

Total: 40 mins

Servings: 4

Yield: 4 servings

Ingredients

1 pound ground beef
1 egg
¼ cup bread crumbs
⅛ teaspoon ground black pepper
½ teaspoon seasoned salt
½ teaspoon onion powder
½ teaspoon garlic powder
1 teaspoon Worcestershire sauce
1 tablespoon vegetable oil
1 cup thinly sliced onion
2 tablespoons all-purpose-flour
1 cup beef broth
1 tablespoon cooking sherry
½ teaspoon seasoned salt

Directions

Step 1

In a large bowl, mix together the ground beef, egg, breadcrumbs, pepper, salt, onion powder, garlic powder, and Worcestershire sauce. Form into 8 balls, and flatten into patties.

Step 2

Heat the oil in a large skillet over medium heat, Fry the patties and onion in the oil until patties are nicely browned, about 4 minutes per side. Remove the beef patties to a plate, and keep warm.

Step 3

Sprinkle flour over the onions and drippings in the skillet. Stir in flour with a fork, scraping bits of beef off the bottom as you stir. Gradually mix in the beef broth and sherry. 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.