

This Salisbury Steak with Mushroom Gravy Is My Favorite Hearty Dinner

Bobby Flay-Inspired Salisbury Steak with Mushroom Gravy ?



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4 min

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INGREDIENTS

For the Steak Patties:

1½ lbs ground beef (80/20 blend)

¾ cup breadcrumbs

1 egg

1 tbsp Worcestershire sauce

1 tsp garlic powder

1 tsp onion powder

Salt & pepper, to taste

For the Mushroom Gravy:

2 tbsp unsalted butter

1 tbsp olive oil

1 small shallot, finely chopped

8 oz cremini mushrooms, sliced

2 tbsp all-purpose flour

2 cups beef broth

1 tsp Dijon mustard

1 tsp Worcestershire sauce

Optional: Fresh parsley for garnish

Optional Flavor Boosts:

Add a splash of red wine with the beef broth for depth

Swap cremini mushrooms with a blend for a gourmet twist

Top with caramelized onions for even more richness

Mix in a dash of smoked paprika or thyme

Directions:

Make the PattiesIn a large bowl, mix together ground beef, breadcrumbs, egg, Worcestershire sauce, garlic powder, onion powder, salt, and pepper until just combined. Form into 4 oval patties.

Sear the SteakHeat a skillet over medium-high heat with a bit of oil. Sear the patties for 3-4 minutes per side until browned. Remove from pan and set aside.

Make the GravyIn the same skillet, reduce heat to medium. Add butter and olive oil. SautØ the shallots for 2 minutes until translucent. Add mushrooms and cook for 5 minutes until browned.

Thicken It UpSprinkle flour over the mushrooms. Stir to coat and cook for 1-2 minutes to remove the raw flour taste. Slowly whisk in beef broth to create a smooth sauce. Stir in Dijon mustard and Worcestershire sauce. Simmer until thickened, about 5 minutes.

Finish with the SteakReturn the patties to the skillet, spoon gravy over the top, and simmer on low for 10-15 minutes, until fully cooked and flavors meld.

ServeGarnish with parsley if desired. Serve over mashed potatoes, buttered egg noodles, or rice.

Tips for Success:

Don't overmix the beef-gentle mixing keeps patties tender

Use 80/20 beef for the juiciest result

Let the gravy simmer to deepen flavor

Make ahead friendly: reheat gently in the skillet with a splash of broth

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7. Tips for Success: Don't overmix the beef-gentle mixing keeps patties tender
8. Use 80/20 beef for the juiciest result
9. Let the gravy simmer to deepen flavor
10. Make ahead friendly: reheat gently in the skillet with a splash of broth
11. Serving Suggestions & Pairings: Serve your Salisbury steak with these comforting sides and treats:

12. Pair with : These Easy Turkey Wings for a full Southern comfort spread
13. Add a fun twist with : This Dorito Casserole on the side
14. Balance the richness with a chilled glass of : This Blueberry Lemonade
15. End on a sweet note with : These Chocolate Chip Cookie Bites
16. Or go all out with : The Best Peanut Butter Brownies
17. Storage & Reheating: Fridge: Store in an airtight container for up to 4 days
18. Freezer: Freeze patties and gravy separately in containers for up to 2 months
19. Reheat: Warm gently on the stove with a splash of broth or in the microwave in short bursts
20. More Recipes You'll Love: These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
21. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
22. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
23. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
24. The : Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
25. Final Thoughts: This Bobby Flay-Inspired Salisbury Steak with Mushroom Gravy brings classic diner nostalgia with a gourmet upgrade. The patties are juicy and flavorful, the mushroom gravy is rich and savory, and the whole dish screams comfort food done right.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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