

## The Best Salisbury Steak with Rich Onion Gravy - Classic Comfort

One of the Very Best Salisbury Steak Recipes - Rich, Juicy, and Classic



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

For the Steak Patties:

- 1 1/2 lbs ground beef
- 1/2 cup dry breadcrumbs
- 1 egg
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/3 cup condensed French onion soup (from a 10.5 oz can)

For the Gravy:

- Remaining condensed French onion soup
- 1 tablespoon all-purpose flour
- 1/4 cup ketchup
- 1/4 cup water
- 1-3 teaspoons Worcestershire sauce (to taste)
- 1/2 teaspoon mustard powder

### DIRECTIONS

1. Make the Patties: In a large bowl, mix together:
2. Ground beef
3. Bread crumbs
4. Egg
5. Salt
6. Black pepper
7. 1/3 cup of the French onion soup
8. Shape into 6 oval patties.
9. Brown the Patties: Heat a large skillet over medium-high heat. Sear both sides of the patties until browned (about 3-4 minutes per side). Drain any excess fat from the pan.
10. Make the Gravy: In a small bowl, whisk together:
11. Remaining soup
12. Flour
13. Ketchup
14. Water
15. Worcestershire sauce
16. Mustard powder
17. Pour this mixture over the browned patties in the skillet.
18. Simmer: Cover and simmer over low heat for 20 minutes, stirring occasionally until the gravy is thick and the patties are fully cooked through.

### TIPS FOR SUCCESS

Use 80/20 beef for juicy patties with great flavor.

Don't skip the browning step -it locks in flavor and adds depth to the gravy.

Adjust seasoning after simmering; the soup already adds a salty kick.

Add sautéed mushrooms for a delicious twist!

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

Original recipe: <https://chefmaniac.com/the-best-salisbury-steak-with-rich-onion-gravy-classic-comfort/>