

Juicy Salisbury Steak in the Slow Cooker - Effortless and Delicious

Looking for a dinner that feels like a warm hug? This



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

For the Patties:

- 1 lb ground beef
- 1 egg
- ... cup minced onion
- ... cup breadcrumbs
- 2 garlic cloves, crushed
- 1 tsp salt
- $\frac{1}{2}$ tsp pepper
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1 tbsp olive oil (for browning)

For the Gravy:

- 1 large onion, sliced
- 8 oz mushrooms, sliced
- 2 cups beef broth
- 1 packet brown gravy mix
- 2 tbsp ketchup
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce
- 2 tbsp cornstarch
- 2 tbsp water (for slurry)

DIRECTIONS

- 1.** Mix and Form Patties: In a bowl, mix ground beef, egg, minced onion, breadcrumbs, garlic, salt, pepper, thyme, and rosemary. Form into 4 oval patties.
- 2.** Brown the Patties: Heat olive oil in a skillet and brown each patty on both sides - just enough to develop a crust. (Don't cook through.)
- 3.** Layer the Slow Cooker: Add sliced onions and mushrooms to the bottom of the slow cooker. Place patties on top.
- 4.** Make the Gravy Mixture: In a bowl, whisk together beef broth, brown gravy mix, ketchup, mustard, and Worcestershire sauce. Pour this over the patties in the slow cooker.
- 5.** Cook Low and Slow: Cover and cook on LOW for 5-6 hours. The beef will be tender and the gravy flavorful.
- 6.** Thicken the Gravy: In the last 30 minutes, stir together cornstarch and water to make a slurry. Stir it into the slow cooker to thicken the gravy.
- 7.** Serve and Enjoy: Spoon the thickened gravy over each patty and serve hot!

SWAPS & NOTES

Meat Options : Use ground turkey or chicken for a lighter

version.

Breadcrumbs : Sub with crushed crackers or oats if needed.

Gravy Mix : Use homemade or low-sodium to control salt levels.

Simply omit, or replace with extra onions or bell peppers.

TIPS FOR SUCCESS

Don't skip the browning - it locks in flavor and gives the patties great texture.

Layer the onions and mushrooms on the bottom so they soak up the juices.

Use lean beef to avoid excess grease in the slow cooker.

Add peas or carrots toward the end for extra veggies.

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

Original recipe: <https://chefmaniac.com/juicy-salisbury-steak-in-the-slow-cooker-effortless-and-delicious/>