

## Salisbury Steak Meatballs with Mushroom Gravy: Easy Comfort Food

Get ready for a delightful twist on a classic comfort food! These



**TIME**  
**2-3 min**

**TEMP**  
**160°F**

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**SAVE**  
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### INGREDIENTS

1 lb ground beef (lean recommended)  
1/4 cup breadcrumbs (plain or Panko)  
1/4 cup milk (whole or 2%)  
1 large egg  
1/2 onion, finely chopped  
2 cloves garlic, minced  
1 tsp Worcestershire sauce  
Salt and pepper to taste  
2 tbsp olive oil (from cooking meatballs, or added)  
8 oz mushrooms, sliced (cremini or button)  
2 cups beef broth  
1/4 cup all-purpose flour  
1/2 cup water  
Optional: 1 small stalk celery, minced; 1/4 green bell pepper, minced; 1-2 cloves fresh garlic, minced (as per recipe note)

### DIRECTIONS

1. Let's get these delicious : Salisbury Steak Meatballs with Mushroom Gravy cooking!
2. Prepare the : Meatballs: In a large bowl, mix together the 1 lb ground beef, 1/4 cup breadcrumbs, 1/4 cup milk, 1 large egg, 1/2 finely chopped onion, 2 cloves minced garlic, 1 teaspoon Worcestershire sauce, and salt and pepper to taste. Use your hands to combine thoroughly, but do not over-mix, as this can make the meatballs tough. Shape the mixture into uniform 1-inch diameter meatballs (should yield about 20-24 meatballs).
3. Cook the : Meatballs: Heat 2 tablespoons of olive oil in a large skillet (a 12-inch skillet or Dutch oven works well) over medium-high heat until hot. Add the meatballs to the pan and brown them on all sides, about 2-3 minutes per side. Cook in batches if necessary to avoid overcrowding, which can steam them. Once browned, remove the meatballs from the skillet and set them aside on a plate.
4. Make the : Mushroom Gravy Base: In the same skillet (don't clean it, those browned bits are flavor!), add the 8 oz sliced mushrooms. Cook until they become tender and browned, roughly 5 minutes, scraping up any browned bits from the bottom of the pan.
5. (Optional addition from Note): If adding celery, green pepper, and fresh garlic, add the minced 1 small stalk celery and 1/4 green bell pepper with the mushrooms, and the minced 1-2 cloves fresh garlic during the last minute of cooking the mushrooms. SautØ until tender.
6. Sprinkle the 1/4 cup all-purpose flour over the mushrooms (and optional veggies). Cook, stirring constantly, for 1 minute to remove the raw flour taste

and form a roux.

7. Create the : Gravy Sauce: Gradually pour in the 2 cups beef broth and 1/2 cup water while stirring continuously with a whisk or wooden spoon to avoid lumps. Bring the mixture to a simmer, allowing it to thicken into a rich gravy consistency.
8. Combine and : Simmer: Return the browned meatballs to the skillet with the mushroom gravy. Stir gently to nestle them into the sauce. Cover the skillet and reduce heat to low. Simmer for 15 minutes, or until the meatballs are fully cooked through (internal temperature of 160°F / 71°C for ground beef) and have absorbed the flavors of the gravy.
9. Season and : Serve: Taste the gravy and adjust the seasoning with salt and pepper if needed. Serve the Salisbury steak meatballs with the mushroom gravy generously over creamy mashed potatoes, steamed white rice, or cooked egg noodles for a comforting and hearty meal.

## SWAPS & NOTES

**Ground Beef:** Lean ground beef is recommended for the meatballs.

You can also use a mix of ground beef and pork.

**Breadcrumbs:** Plain or Panko breadcrumbs work well as a binder.

**Milk (Meatballs):** Whole or 2% milk adds moisture and tenderness to the meatballs.

## TIPS FOR SUCCESS

**Don't Overmix Meatballs:** Mix just until combined to ensure tender, not tough, meatballs.

Sear for Flavor: Browning the meatballs before adding them to the gravy builds essential savory depth.

Whisk Gravy Smoothly: When adding flour and liquid, whisk constantly to prevent lumps.

Low Heat for Gravy: Maintain a gentle simmer once liquid is added to prevent scorching or curdling.

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

Original recipe: <https://chefmaniac.com/salisbury-steak-meatballs-with-mushroom-gravy-easy-comfort-food/>