

## Amish Country Hamburger Steak Bake: Hearty & Wholesome Comfort

Here's what you'll need to create this comforting Amish Hamburger Steak Bake:



**TIME**  
**5-7 min**

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### INGREDIENTS

to create this comforting Amish Hamburger Steak Bake:

For the Gravy: 1 (10.5 oz) can cream of mushroom soup (condensed) 1 (10.5 oz) can cream of celery soup (condensed) 2 cups beef broth (or milk for a creamier gravy) 1 large onion, thinly sliced  
Optional: 1 cup sliced fresh mushrooms:

For the Bake (Optional, but highly recommended):  
4-5 medium potatoes, peeled and thinly sliced (1/4 inch thick) 1/2 tsp paprika (for potatoes, if using) Salt and pepper to taste:

### DIRECTIONS

1. methods, have long perfected the art of deeply satisfying comfort food. Among their culinary gems is the Amish Hamburger Steak Bake - a dish that embodies warmth, richness, and pure, unadulterated flavor.
2. This recipe isn't about fancy techniques or exotic ingredients. It's about taking humble ground beef and transforming it into tender, flavorful "steaks" bathed in a savory, creamy gravy, often baked alongside tender potatoes. It's the kind of meal that sticks to your ribs, warms your soul, and leaves everyone at the table feeling content. Whether you're a seasoned home cook or just starting your culinary journey, this Amish Hamburger Steak Bake is a foolproof way to bring a taste of timeless, homemade goodness to your table.
3. Why I : Love This Recipe
4. As a professional food writer, I've had the pleasure of exploring countless cuisines and recipes. But some dishes just resonate on a deeper level, and the Amish Hamburger Steak Bake is one of them. What I particularly love about this recipe is its sheer simplicity combined with its incredible depth of flavor. It's a testament to the idea that delicious food doesn't need to be complicated.
5. The hands-on prep time is minimal, making it perfect for busy weeknights when you crave something substantial without spending hours in the kitchen. The oven does most of the work, allowing the flavors to meld beautifully as the hamburger steaks simmer in their luscious gravy. It's also incredibly versatile, easily adaptable to what you have on hand, and a fantastic way to feed a crowd. Plus, there's a nostalgic quality to this dish; it reminds me of the

kind of nourishing meals my grandmother used to make - honest, hearty, and full of love.

6. List of : Ingredients
7. Here's what you'll need to create this comforting Amish Hamburger Steak Bake:
8. For the : Hamburger Steaks:
9. 2 lbs lean ground beef (80/20 or 85/15 recommended for flavor)
10. 1 large egg
11. 1 cup plain breadcrumbs (or crushed saltine crackers)
12. 1/2 cup milk
13. 1 tsp onion powder
14. 1 tsp garlic powder
15. 1/2 tsp black pepper
16. 1 tsp salt (or to taste)
17. 2 tbsp olive oil or vegetable oil for searing
18. For the : Gravy:
19. 5 oz) can cream of mushroom soup (condensed)
20. 5 oz) can cream of celery soup (condensed)
21. 2 cups beef broth (or milk for a creamier gravy)
22. 1 large onion, thinly sliced
23. Optional: 1 cup sliced fresh mushrooms
24. For the : Bake (Optional, but highly recommended):
25. 4-5 medium potatoes, peeled and thinly sliced (1/4 inch thick)

## SWAPS & NOTES

**Ground Beef:** While lean ground beef is recommended, you can use ground turkey or a mix of ground beef and pork for a different flavor profile.

Adjust cooking time if using leaner meats.

**Breadcrumbs:** If you don't have plain breadcrumbs, crushed saltine crackers, Ritz crackers, or even rolled oats can be used as a binder.

**Milk:** Any type of milk will work (whole, 2%, skim).

## TIPS FOR SUCCESS

**Don't Overmix the Meat:** Overmixing ground beef can result in tough hamburger steaks.

Mix just until the ingredients are combined.

**Sear for Flavor:** Searing the patties before baking adds a crucial layer of flavor and texture, creating a delicious crust.

**Even Potato Slices:** If using potatoes, ensure they are sliced uniformly to promote even cooking.

