

Salisbury Steak Meatballs: A Comfort Food Classic in a New Form

1/4 cup finely chopped onion



TIME
5-7 min

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INGREDIENTS

- 1 1/2 lbs ground beef
- 1/2 cup breadcrumbs
- 1/4 cup finely chopped onion
- 1 egg
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp olive oil
- 2 tbsp butter
- 8 oz sliced mushrooms (cremini or white button)
- 2 cloves garlic, minced
- 2 cups beef broth
- 1/4 cup all-purpose flour
- 1 tsp soy sauce
- Salt and black pepper to taste

Swaps and Notes:

Ground Beef: For the best flavor and texture, use an 80/20 ground beef. The extra fat keeps the meatballs moist and tender.

Breadcrumbs: Panko breadcrumbs also work great here. They give the meatballs a slightly lighter texture.

Worcestershire Sauce: This is a key ingredient for both the meatballs and the gravy, adding a deep, umami flavor. Don't skip it!

Mushrooms: I prefer cremini (baby bella) mushrooms for their earthy flavor, but white button mushrooms are a perfectly fine substitute.

Herbs: For extra flavor, feel free to add a sprig of fresh thyme or a bay leaf to the gravy as it simmers.

How to Make Salisbury Steak Meatballs:

Make the Meatballs: In a large bowl, combine the ground beef, breadcrumbs, finely chopped onion, egg, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Mix everything with your hands until just combined, being careful not to overmix.

Form and Sear: Roll the mixture into 1.5-inch meatballs. Heat the olive oil in a large skillet or pan over medium-high heat. Carefully place the meatballs in the skillet, leaving some space between them. Sear them on all sides until they are nicely browned, about 5-7 minutes. You don't need to cook them all the way through; you just want to develop that delicious crust. Remove the meatballs from the skillet and set them aside on a plate.

Create the Gravy: Reduce the heat to medium. Add the butter to the same skillet. Once it's melted, add the sliced mushrooms and cook until they release their liquid and begin to brown, about 5-7 minutes. Add the minced garlic and cook for another minute until fragrant.

Thicken the Sauce: Sprinkle the flour over the mushrooms and stir constantly for about 1 minute. This creates a roux that will thicken the gravy.

Gradually whisk in the beef broth, scraping up any browned bits from the bottom of the pan. Stir in the Worcestershire sauce and soy sauce.

Simmer to Perfection: Bring the gravy to a simmer. Return the seared meatballs to the skillet, nestling them into the gravy. Reduce the heat to low, cover, and let them simmer for 15-20 minutes, or until the meatballs are cooked through and the gravy has thickened to your liking. Taste the gravy and adjust the salt and pepper as needed.

Tips for Success:

Don't Overmix: Mixing the meatball mixture too much can make them tough. Mix until the ingredients are just incorporated.

Leave Room: When searing the meatballs, work in batches if necessary. Crowding the pan will cause them to steam instead of getting a nice, brown crust.

Scrape the Pan: Those browned bits at the bottom of the skillet are pure flavor! Be sure to scrape them up when you add the broth to the pan. This is called deglazing, and it's a pro move for a richer gravy.

Serving Suggestions and Pairings:

DIRECTIONS

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9. **Serving Suggestions and Pairings:** These Salisbury steak meatballs are fantastic served over creamy mashed potatoes, which are perfect for soaking up all that incredible gravy. They're also great over egg noodles or steamed white rice. For a complete meal, pair them with a side of steamed green beans or a simple Caesar salad. Looking for other comforting crowd-pleasers? My Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a hearty Instant Pot Lasagna would be a perfect match.
10. **Storage and Leftover Tips:** Leftover meatballs and gravy can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm them on the stovetop over low heat until heated through. You may need to add a splash of beef broth to the gravy to thin it out a bit. They also freeze beautifully. Store them in a freezer-safe container for up to 3 months.
11. **More Recipes You Will Love:** If you're a fan of easy, flavorful dinners, you'll want to check out these other recipes:
12. For another one-pan wonder, my [Mexican Chicken and Rice Casserole](#) is always a winner.
13. If you need to feed a crowd fast, these [Sheet Pan Quesadillas](#) are a lifesaver.
14. And for a truly authentic [Southern bowl of comfort](#), you have to try my [Cajun Chicken Sausage Gumbo](#).
15. **Final Thoughts:** This Salisbury steak meatball recipe is a prime example of how you can take a cherished classic and give it a fresh, new spin without losing any of its charm. It's a simple, comforting, and delicious meal that's sure to become a new favorite in your home. I hope you give it a try and enjoy every last bite.
16. Let me know in the comments if you try this recipe and what you served it with! I love hearing your ideas.

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

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