

Homemade Hamburger Steak and Gravy with Ground Beef

1 packet Lipton Onion Soup Mix



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INGREDIENTS

- 1 pound ground beef
- 1 packet Lipton Onion Soup Mix
- 1 large white onion
- 1 teaspoon garlic powder
- 2 cups beef broth
- 1/2 cup heavy whipping cream
- 1 teaspoon minced garlic
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons Worcestershire sauce
- 1 teaspoon cornstarch
- 1 teaspoon water

DIRECTIONS

1. Prepare the beef mixture: Dice about 3 tablespoons of the white onion and add it to a bowl with the ground beef. Add the garlic powder, salt, black pepper, Lipton Onion Soup Mix, and Worcestershire sauce. Mix until everything is well combined.
2. Form the patties: Shape the beef mixture into 5 or 6 patties, depending on how large you want them.
3. Cook the patties: Heat a skillet over medium to medium-high heat. Add the patties and cook until browned and mostly cooked through.
4. Add the onions: Slice the rest of the onion and add it to the skillet with the patties. Let the onions cook alongside the meat until they soften and become flavorful.
5. Remove the patties: Once the patties are cooked through, remove them from the skillet and set them aside. Leave the onions in the skillet.
6. Make the gravy: Add the beef broth, heavy whipping cream, and minced garlic to the skillet with the onions. Heat until the mixture comes to a boil.
7. In a small bowl, stir together the cornstarch and water until smooth. Slowly add it to the skillet and stir until the gravy thickens.
8. Serve: Serve the hamburger steaks hot with the onion gravy spooned over the top. Mashed potatoes or hot buttered rice make the perfect base.

SWAPS & NOTES

Ground beef with a bit of fat works especially well here

because it keeps the patties tender and flavorful.

If you use a leaner beef, the dish will still work, but the patties may be a little less rich.

The onion soup mix adds a lot of savory depth quickly, which is

one of the reasons this recipe is so convenient.

It helps season both the patties and the overall dish with very little effort.

TIPS FOR SUCCESS

Do not overmix the ground beef mixture.

Mix just until combined so the patties stay tender.

Make sure the skillet is hot before adding the patties.

That helps create a nice browned exterior and adds more flavor to the pan for the gravy.

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