

Hamburger Steak and Onion Gravy: A Classic Comfort Food Dinner

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TIME
5 min

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INGREDIENTS

- 1 pound ground beef
- 1 egg
- 1/3 cup bread crumbs
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 1 clove garlic, minced
- 1 teaspoon Worcestershire sauce
- 1 tablespoon oil
- 1 1/2 cups thinly sliced onion
- 2 tablespoons all-purpose flour
- 1 cup beef broth
- 1/2 teaspoon salt

DIRECTIONS

1. In a large mixing bowl, combine the ground beef, egg, bread crumbs, black pepper, salt, onion powder, minced garlic, and Worcestershire sauce.
2. Mix until just combined, then form the mixture into thick patties.
3. Heat the oil in a large skillet over medium heat.
4. Add the patties and the sliced onions to the skillet.
5. Cook until the patties are browned on both sides and the onions begin to soften.
6. Remove the patties from the skillet and keep them warm.
7. Sprinkle the flour over the onions and drippings in the skillet. Stir well, scraping up the browned bits from the bottom of the pan.
8. Gradually pour in the beef broth, stirring continuously to prevent lumps.
9. Add the remaining salt and let the gravy simmer for about 5 minutes, or until thickened.
10. Lower the heat and return the patties to the skillet.
11. Cover and simmer for 20 minutes so the flavors can blend and the patties become tender.
12. Serve hot with plenty of onion gravy spooned over the top.

SWAPS & NOTES

Use ground chuck for extra flavor, or lean ground beef if you want a lighter option.

Bread crumbs help bind the patties and keep them tender, but

crushed crackers can also work.

Yellow onions are ideal for the gravy because they become sweet and soft as they cook.

If you want even more flavor, you can add a splash of extra

Worcestershire sauce to the gravy.

TIPS FOR SUCCESS

One of the best ways to keep hamburger steak tender is to avoid overmixing the meat mixture.

Mix just until everything is combined so the patties stay soft and juicy.

Overworking the beef can make the texture dense.

When browning the patties, do not rush the process.

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