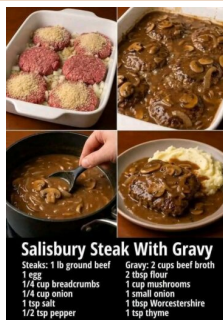


Easy Salisbury Steak with Onion Gravy for a Cozy Family Meal

Salisbury Steak with Onion Gravy



TIME
4 to 5 min

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INGREDIENTS

For the Salisbury Steaks:

- 1 1/2 pounds ground beef
- 1/2 cup breadcrumbs
- 1 egg
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon onion powder

For the Onion Gravy:

- 2 tablespoons butter
- 1 large onion, sliced
- 2 tablespoons all-purpose flour
- 2 cups beef broth

Salt and black pepper, to taste

Optional for Serving:

- Fresh parsley, chopped
- Mashed potatoes, rice, or egg noodles

DIRECTIONS

1. In a large bowl, combine the ground beef, breadcrumbs, egg, finely chopped onion, garlic, Worcestershire sauce, salt, black pepper, and onion powder.
2. Mix until just combined, being careful not to overwork the meat.
3. Form the mixture into oval-shaped patties.
4. Heat a large skillet over medium heat and cook the patties for about 4 to 5 minutes per side, until browned. Remove and set aside.
5. In the same skillet, melt the butter and add the sliced onions.
6. Cook the onions until softened and lightly golden.
7. Sprinkle the flour over the onions and stir well to coat.
8. Slowly pour in the beef broth while stirring to prevent lumps.
9. Add the : Worcestershire sauce and season with salt and black pepper.
10. Simmer the gravy until it thickens slightly.
11. Return the patties to the skillet and spoon some gravy over the top.
12. Cover and simmer for 10 to 15 minutes, or until the patties are cooked through and tender.
13. Garnish with chopped parsley if desired and serve hot.

SWAPS & NOTES

Ground beef with a little fat works best here because it keeps the patties tender and flavorful.

If you use leaner beef, just be careful not to overcook it.

Breadcrumbs and egg help bind the patties and keep them soft.

Plain breadcrumbs work perfectly, but seasoned breadcrumbs can add a little extra flavor if that is what you have.

TIPS FOR SUCCESS

Mixing just until combined helps keep the patties tender instead of dense.

Brown the patties well before simmering.

That golden crust builds flavor and gives the gravy even more richness.

When adding the broth to the onions and flour, pour slowly and stir continuously to keep the gravy smooth.

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Original recipe: <https://chefmaniac.com/easy-salisbury-steak-with-onion-gravy-for-a-cozy-family-meal/>