

Old-Fashioned Salisbury Steak Potato Crust Pie

Seasoned Salisbury-style beef patties baked with vegetables and light pan gravy under a golden mashed-potato topping.



PREP

20 minutes

COOK

45 minutes

TOTAL

1 hour 15 minutes

SERVES

4 generous servings

INGREDIENTS

- 1 pound ground beef
- 1/2 cup plain dry breadcrumbs
- 1/4 cup very finely chopped onion
- 1 large egg, beaten
- 1 teaspoon Worcestershire sauce, plus another teaspoon for the gravy if desired
- 1 teaspoon garlic powder
- Salt and black pepper, to taste
- 4 cups prepared mashed potatoes, warm and thick rather than runny
- 1 cup low-sodium beef broth, plus a splash more if needed
- 1 cup frozen mixed vegetables, such as peas, carrots, and corn
- 1 tablespoon olive oil, plus a little for greasing the dish
- 1 tablespoon all-purpose flour, for thickening the gravy
- 1/2 cup shredded cheddar, optional, for topping

DIRECTIONS

1. Prepare the oven and dish: Preheat the oven to 375 degrees F. Grease a roughly 2 1/2- to 3-quart baking dish large enough for 4 patties in a single layer. Place it on a rimmed baking sheet to catch any drips. Have the mashed potatoes prepared and warm.
2. Mix and shape the patties: In a bowl, combine the breadcrumbs, finely chopped onion, egg, 1 teaspoon Worcestershire sauce, garlic powder, and a light seasoning of salt and pepper. Add the beef and mix gently just until combined. Shape into 4 oval patties of similar thickness, about 1/2 to 3/4 inch thick. Do not taste the raw mixture.
3. Brown the patties: Heat the olive oil in a large skillet over medium heat. Brown the patties for about 3 to 4 minutes per side, handling gently. Work in batches if necessary. Transfer to the prepared dish. They may not be cooked through yet; continue directly with the hot gravy and oven steps rather than refrigerating partly cooked patties.
4. Make the vegetable gravy: Spoon off excess fat from the skillet, leaving about 1 tablespoon fat and the browned drippings. Stir in the flour and cook for 1 minute. Gradually whisk in the broth, scraping up the brown bits. Add the frozen vegetables and the optional extra teaspoon Worcestershire. Simmer for 3 to 5 minutes, stirring, until the vegetables are hot and the liquid lightly coats a spoon. Taste and season as needed. Add a splash of broth if the gravy is too thick.
5. Add the potato topping: Spoon the hot vegetable gravy over and around the patties. Dollop the warm mashed potatoes across the surface, then gently spread to cover without pressing the filling down. Roughen the

top lightly with a fork to make little peaks that can brown.

6. Bake until hot throughout: Bake uncovered for about 25 to 35 minutes, or longer as needed, until the filling bubbles, the potato top is lightly golden, and the center of the thickest beef patty and the filling reach 165 degrees F. If using cheddar, add it during the final 10 minutes. Tent loosely with foil if the top colors before the middle finishes.
7. Rest and serve: Let stand for about 10 minutes before serving. Lift out a portion of patty with vegetable gravy and potato topping, or cut into smaller casserole portions if desired.

SWAPS & NOTES

Timing is approximate and assumes the mashed potatoes are already prepared. Making them from raw potatoes adds time, though some work can overlap. The total includes a 10-minute rest.

About 2 pounds potatoes can make roughly 4 cups mash depending on variety and added milk or butter. Measure the prepared mash

rather than relying only on raw weight.

This pie has a mashed-potato top, not a bottom pastry or sliced-potato crust. Keep the prepared mash thick enough to hold its shape.

A tablespoon of flour turns the broth and skillet drippings into a light gravy before assembly, helping prevent a watery filling.

TIPS FOR SUCCESS

Mix the beef gently so the patties stay tender.

Chop the onion very finely so it softens inside the patties.

Spread warm mash in small dollops so it does not sink into the filling.

Rest before serving for more settled gravy and easier portions.

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

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