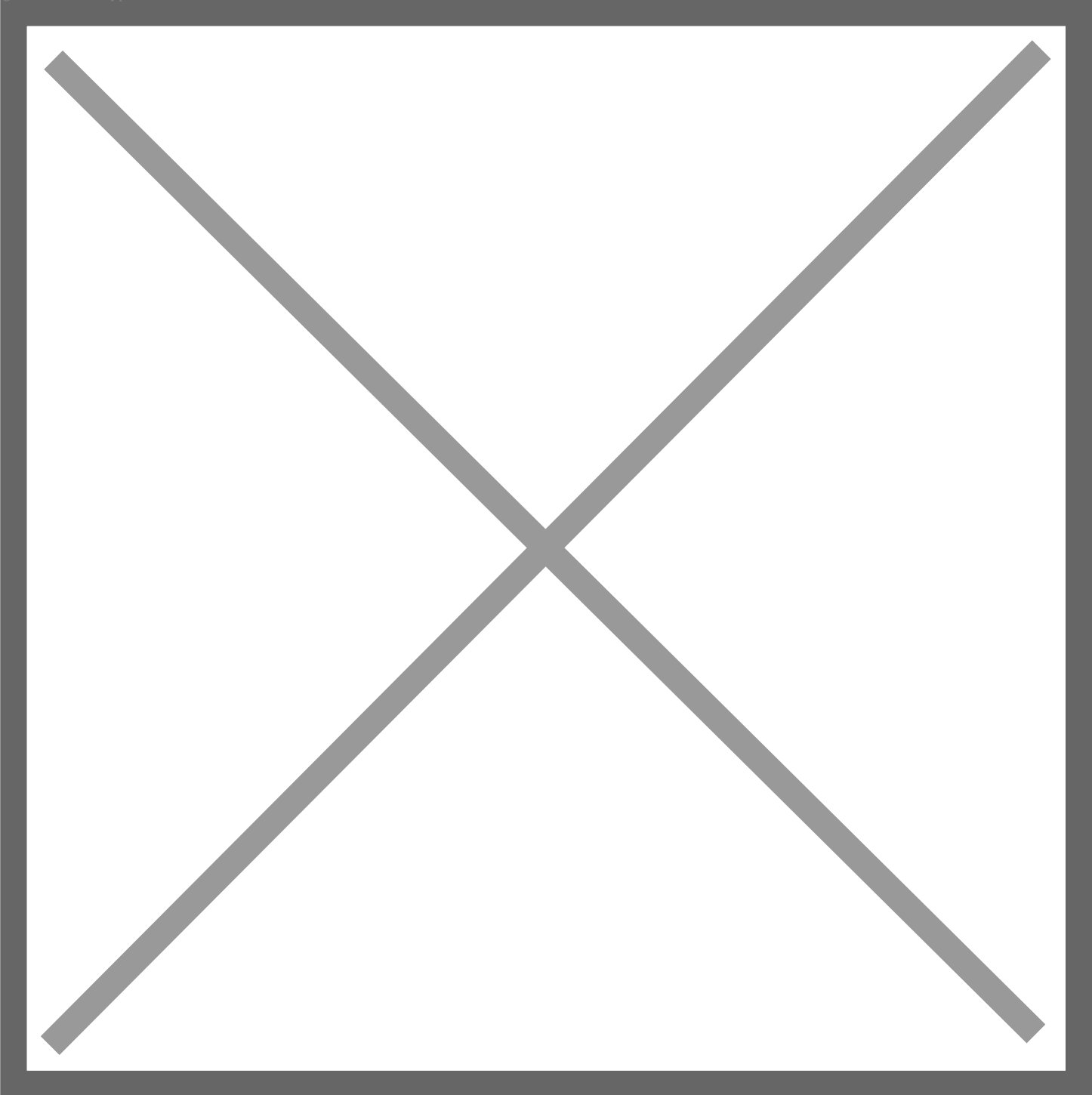


Midwest Salisbury Steak

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[Joe's Sirloin Ground](#)

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Ingredients

- Patties:
 - 1 pound ground sirloin
 - ½ cup panko bread crumbs
 - 1 egg, beaten
 - 2 tablespoons milk
 - ½ (1 ounce) package dry onion soup mix
 - 1 teaspoon Worcestershire sauce
 - ¼ teaspoon ground black pepper
- Gravy:
 - 3 tablespoons butter
 - 2 cups fresh mushrooms, sliced
 - 1 sweet onion, sliced
 - 3 tablespoons all-purpose flour
 - ½ (1 ounce) package dry onion soup mix
 - 1 ½ cups beef stock
 - 1 cup water
 - salt and ground black pepper to taste

Instructions

- Make the patties: Mix ground sirloin, bread crumbs, egg, milk, Worcestershire sauce, and black pepper together in a bowl.
- Heat a skillet over medium heat. Cook patties for 4-5 minutes on each side.
- Make the gravy: Melt butter in a skillet over medium heat. Add mushrooms and onion, and cook until tender, about 5 minutes. Stir flour into the mixture.
- Gradually add beef stock and water, stirring frequently, until gravy has thickened.
- Place browned patties into gravy; cook until the internal temperature in the center should read 160 degrees.
- Serve and Enjoy!

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