

Ingredients:

Quantity	Ingredients
1 pound	lean ground beef
1	large egg
1/2 tablespoon	Worcestershire sauce
1/2 tablespoon	steak seasoning
12	buttery crackers (such as Ritz)
3 tablespoons	butter
1/2 tablespoon	onion powder
1 cup	thinly sliced onions
3 tablespoons	all-purpose flour
2 cups	beef stock
To taste	Salt and pepper

- Prep Time: 15 minutes
- Cook Time: 20 minutes
- Total Time: 35 minutes
- Yield: 4 servings



Best Ever Hamburger Steak

Detailed Directions and Instructions:

1. Prepare the Hamburger Steak Mixture:

In a large mixing bowl, combine the lean ground beef, egg, crushed buttery crackers, Worcestershire sauce, steak seasoning, and onion powder. Mix everything thoroughly until well combined.

2. Shape the Patties:

Divide the mixture into individual patties, shaping them into round steaks. You

can make them as thick or as thin as you prefer.

3. Cook the Hamburger Steaks:

1. Heat a skillet over medium-high heat and add 2 tablespoons of butter. Once the butter is melted and the skillet is hot, add the hamburger steaks.
2. Cook them for about 4-5 minutes on each side or until they are cooked through and nicely browned. Once done, transfer the steaks to a plate and set them aside.

4. Prepare the Gravy:

1. In the same skillet, add the remaining 1 tablespoon of butter. Let it melt, then add the thinly sliced onions. Cook the onions until they become soft and translucent, about 2-3 minutes.
2. Sprinkle the all-purpose flour over the onions and butter in the skillet. Stir well to combine and cook for another minute or two to remove the raw taste of the flour.
3. Gradually pour in the beef stock while stirring continuously to avoid lumps. Keep stirring until the gravy thickens and becomes smooth.
4. Season the gravy with salt and pepper, adjusting the seasoning to your taste preferences.



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You may like:

- [Cream Cheese Lasagna Recipe](#)
- [Ferrero Rocher Flan](#)
- [Gochujang Korean Fried Chicken](#)
- [High-Protein Pizza Bowls](#)
- [Christmas Jello Fluff Dessert](#)

5. Serve:

Add the cooked hamburger steaks back into the skillet, coating them with the savory gravy. Serve the hamburger steaks with gravy hot, accompanied by

your favorite side dishes like mashed potatoes, rice, or vegetables.

Notes:

- You can customize the seasoning of the hamburger steaks according to your taste preferences by adding different herbs and spices.
 - Adjust the thickness of the gravy by controlling the amount of flour added while preparing it.
 - Leftover hamburger steaks can be stored in an airtight container in the refrigerator for up to 3 days.
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Cook Techniques:

- When shaping the hamburger patties, handle the mixture gently to avoid making the steaks too dense.
 - Make sure the skillet is hot before adding the hamburger steaks to ensure proper browning and flavor development.
 - Stir the gravy continuously while adding the beef stock to prevent the formation of lumps.
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FAQs:

- 1. Can I use breadcrumbs instead of crackers for the hamburger steak mixture?** Yes, you can substitute breadcrumbs for the buttery crackers if preferred.
- 2. Can I freeze the cooked hamburger steaks?** Yes, you can freeze the cooked hamburger steaks for up to 3 months. Make sure to wrap them tightly to prevent freezer burn.

Conclusion:

The Best Ever Hamburger Steak recipe offers a delightful combination of juicy ground beef patties smothered in savory onion gravy. It's a classic dish that never fails to satisfy taste buds and bring comfort to the dinner table. With simple ingredients and easy-to-follow instructions, this recipe is perfect for busy weeknights or casual gatherings with family and friends.

More Recipe Suggestions and Combinations:

1. **Mashed Potatoes:** Creamy mashed potatoes complement the hearty flavors of the hamburger steaks and gravy.
2. **Steamed Vegetables:** Serve steamed broccoli, carrots, or green beans on the side for a well-balanced meal.
3. **Garlic Bread:** Add a side of garlic bread or dinner rolls to soak up the delicious gravy.
4. **Grilled Corn on the Cob:** For a summertime twist, pair the hamburger steaks with grilled corn on the cob brushed with butter and sprinkled with salt.

Explore different combinations and variations to make this recipe your own!

There you have it! The Best Ever Hamburger Steak recipe is sure to become a family favorite, creating cherished memories around your dinner table. Save this recipe, share it with loved ones, and enjoy the comfort and satisfaction it brings with every bite.



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