



# Hamburger Steak in Creamy Dill Sauce Recipe

## The First Bite That Hooked Me

The smell of sizzling beef and fresh dill takes me back. I was twelve, visiting my aunt's farm. She served this dish with buttery mashed potatoes. The creamy sauce soaked into every bite. **Ever wondered how you could turn Hamburger Steak in Creamy Dill Sauce Recipe into something unforgettable?** It's all about balance. The rich meat pairs with the tangy, herby sauce. One bite and I was sold. Now, it's my go-to comfort meal. What dish brings back your favorite food memory?

## My Messy First Try

My first attempt was... eventful. I forgot to grate the onion and used chunks instead. The patties fell apart in the pan. But the sauce saved everything. **Home cooking teaches patience—and that mistakes can still taste great.** Even now, I laugh about it. The dish became a lesson in resilience. Have you ever salvaged a kitchen disaster? Share your story!

## Why This Dish Works

– The Worcestershire sauce adds depth to the beef. – Fresh dill brightens the rich cream sauce. **Which flavor combo surprises you most?** For me, it's the mustard in both patties and sauce. It ties everything together. The textures—crispy edges, silky sauce—are pure comfort. Try it and taste the magic.

## A Dish With Roots

This recipe blends German and American influences. Hamburg steaks came from German immigrants in the 1800s. The creamy dill sauce nods to Scandinavian flavors. \*Did you know?\* Dill was used as medicine in ancient times. Today, it's just delicious. This dish is a tasty slice of history. What's your favorite heritage recipe? Let's swap stories!

See also Pimento Mac and Cheese





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Ingredient	Amount	Notes
Ground beef	1 lb (450 g)	80/20 blend recommended
Onion (finely grated)	1 small	
Egg	1 large	
Breadcrumbs	1/4 cup	
Worcestershire sauce	1 tbsp	
Dijon mustard	1 tsp	
Garlic powder	1 tsp	
Salt	1 tsp	
Black pepper	1/2 tsp	
Vegetable oil	2 tbsp	For frying
Unsalted butter	1 tbsp	

Ingredient	Amount	Notes
Onion (finely diced)	1 small	
Garlic (minced)	2 cloves	
All-purpose flour	1 tbsp	
Beef broth	1 cup	
Heavy cream	1/2 cup	
Dijon mustard	1 tbsp	
Fresh dill (chopped)	1 tbsp	Or 1 tsp dried dill
Salt	1/2 tsp	
Black pepper	1/4 tsp	

**Tag a friend who'd love this twist on ingredients!**

## How to Make Hamburger Steak in Creamy Dill Sauce

**Step 1** Mix ground beef, grated onion, egg, and breadcrumbs in a bowl. Add Worcestershire, mustard, garlic powder, salt, and pepper. Combine gently—don't overwork the meat. Shape into four oval patties, ½-inch thick. **Step 2** Heat oil in a skillet over medium-high. Cook patties 4–5 minutes per side until browned. Set aside on a plate. (Hard-learned tip: Press a thumb into each patty's center to prevent puffing.) **Step 3** Melt butter in the same skillet. Sauté diced onion until soft, then add garlic. Stir in flour and cook 1 minute. Slowly whisk in beef broth, scraping up browned bits. **Step 4** Add cream, mustard, dill, salt, and pepper. Simmer until thick, 3–4 minutes. Return patties to the skillet. Spoon sauce over them and heat through. **What's the best way to check if your patties are cooked through? Share below!** **Cook Time:** 20 minutes **Total Time:** 35 minutes **Yield:** 4 servings **Category:** Dinner, Comfort Food

## Creative Twists on Classic Hamburger Steak

**Mushroom Lover's** Swap half the beef with finely chopped mushrooms. Adds earthy flavor and cuts calories.

See also Breton Bean Stew

**Spicy Kick** Mix 1 tsp cayenne into the patties. Top sauce with sliced jalapeños for extra heat. **Swedish-Inspired** Use ground pork instead of beef. Swap dill for lingonberry jam in the sauce. **Which twist would you try first? Vote in the comments!**

## Serving Suggestions & Pairings

Pair with mashed potatoes or buttered noodles. Add a crisp green salad for balance. For drinks, try a cold lager or sparkling lemonade. Both cut through the rich sauce. **Which would you choose tonight? Let us know!** \*Fun fact: Dill was used in ancient Egypt as a soothing medicine.\*





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## Storing and Reheating Tips

Keep leftovers in the fridge for up to 3 days. Reheat gently in a skillet with a splash of broth. Freeze patties and sauce separately for up to 2 months. Thaw overnight before warming. \*Fun fact\*: My neighbor swears this tastes even better the next day! Batch-cook patties ahead and freeze—just whip up fresh sauce later. Why this matters? Meal prep saves busy weeknights.

## Common Issues and Fixes

Patties falling apart? Chill them for 15 minutes before frying. Sauce too thin? Simmer longer or add a pinch more flour. Onions burning? Lower the heat and stir often. Why this matters? Small tweaks make big flavor wins. Ever had a kitchen fail with this dish? Share your fix in the comments!

## Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free breadcrumbs and flour. **Q: How far ahead can I prep?** A: Mix patties 1 day ahead—keep chilled. **Q: Any swaps for heavy cream?** A: Try half-and-half or coconut milk for richness.

See also [Coquito Puerto Rican Coconut Eggnog](#)

**Q: Can I double the recipe?** A: Absolutely! Use a bigger skillet or cook in batches. **Q: Fresh vs. dried dill?** A: Fresh adds brightness, but dried works in a pinch.

## Wrapping Up

This cozy dish is a crowd-pleaser—my grandkids lick their plates clean.

**Tag Savory Discovery on Pinterest with your creations!** Did you try a twist? Tell me below. Happy cooking! —Elowen Thorn