



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



Hamburger Steak in Creamy Dill Sauce Recipe

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, $\frac{1}{2}$ -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.*



Hamburger Steak in Creamy Dill Sauce Recipe

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