



Hamburger Steak With Sausage

Ingredients:

1 lb. 90/10 ground chuck
1 lb. breakfast sausage, Swaggerty Farms
1/4 cup onion, chopped
1/4 cup bell pepper, chopped
3 Tbsp salted butter
1 tsp onion powder
1/2 tsp salt
1/2 tsp black pepper
1 tsp steak seasoning, Weber Steak N Chop

Instructions:

Combine the hamburger, sausage, onion, and peppers, mixing until evenly incorporated. Shape into 6 hamburger steaks. Add the patties to a preheated skillet with a little oil. Season with salt, pepper, and steak seasoning. Cook over medium/high heat for 4 minutes on each side until browned. Reduce the heat to medium/low, cover, and cook until the patties are no longer pink inside. Never eat raw ground beef or pork sausage. Serve with Recipe # 59 Easy Mushroom Gravy.