

# Battered Hamburger Steak

1 LB. 80/20 GROUND BEEF  
1/2 TSP. SALT  
1/2 TSP. BLACK PEPPER  
STEAK SEASONING  
DRY HIDDEN VALLEY RANCH SEASONING  
1 EGG (BEAT IN SHALLOW DISH)  
SELF-RISING WHITE LILY FLOUR  
1 SMALL ONION (SLICED IN RINGS)  
1 BELL PEPPER SLICED IN STRIPS  
CORN OIL OR COOKING OIL

Preheat a medium skillet on medium, while you prepare your beef patties.

Make 4 patties with your ground beef. Sprinkle beef with salt, pepper, steak seasoning and ranch seasoning. Dip into egg wash, then coat well with self-rising flour.

Turn skillet's temperature up to medium/high and add 1/2 "oil. Add your hamburger patties and cook patties on med-high heat for 4 minutes per side until they get a great sear.

Then add your peppers and onion, turn the heat down to med/low, and put a lid on the skillet if you have one. Cook until there is no pink in the patties. (Never consume raw ground beef). Enjoy with your favorite sides!

*"I got this idea from a viewer. It turned out good, so I added it to my cookbook!" -Tammy*