

Hamburger Steak

1 LB. 80/20 GROUND BEEF
1 SMALL ONION (SLICED)
1 SMALL BELL PEPPER (SLICED)
3 TBSP. BUTTER
1 TSP. ONION POWDER
1/2 TSP. SALT
1/2 TSP. BLACK PEPPER
1/2 TSP. WEBER STEAK AND CHOP SEASONING
(OPTIONAL)

Make 4 patties with your ground beef, then preheat a skillet on medium-high heat. Add your hamburger patties (without adding any oil) to the skillet. Sprinkle them with salt, pepper, and steak seasonings. 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. Simmer until peppers and onions are soft. Cook until there is no pink in the patties. (Never consume raw ground beef). Enjoy with your favorite sides!

“Boy do I remember mama cooking these for my daddy many nights for supper. They were one of his favorites. Mama was a wonderful cook and spent so much of her time in the kitchen.”

-Tammy