

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