

# Hamburger Steak Deluxe

**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**

Make 4 patties with ground beef. Preheat a skillet on medium-high heat. Add patties (without adding any oil) to skillet. Sprinkle with salt, pepper, and steak seasonings. Cook patties on med-high heat for 4 minutes per side until they are brown. Add peppers and onion – turn heat down to med/low, and cover. Simmer until peppers and onions are soft. Cook until there is no pink in the patties. (Never consume raw ground beef).

## **MUSHROOM GRAVY:**

**1/2 CUP MCCORMICKS BROWN GRAVY MIX**

**2 CUPS OF MILK**

**1/2 CUP SLICED MUSHROOMS**

**1/4 CUP CHOPPED ONIONS**

**3 TBSP. BUTTER**

Melt butter in skillet the steaks were cooked in. Add onion and mushrooms and cook until tender. Mix gravy with milk and add to skillet. Cook until thick and bubbly. Serve over steaks.

Important: If making gravy with drippings, be careful not to burn them. If they get too brown, don't use them in gravy.