

Hamburger Steak w/ Sausage

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. BUTTER

1 TSP. ONION POWDER

1/2 TSP. SALT

1/2 TSP. BLACK PEPPER

1/2 TSP. WEBER STEAK AND CHOP SEASONING

Mix together the hamburger, onion, peppers, and sausage. Mix until peppers and onion are incorporated well. Add patties (with a little oil) to a pre-heated skillet. Sprinkle with salt, pepper, and steak seasonings. Cook patties on medium heat for 4 minutes per side until they are brown. Turn heat down to med/low, and cover. Cook until there is no pink in the patties. (Never consume raw ground beef or pork sausage).

MUSHROOM GRAVY:

1/3 CUP MCCORMICKS BROWN GRAVY MIX

1 1/2 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.