

# Salisbury Steak

**1.5 LB GROUND CHUCK**  
**1/2 TSP. BLACK PEPPER**  
**1 PACK OF LIPTON BEEFY ONION SOUP MIX**  
**1 LARGE EGG**  
**2 TSP. YELLOW MUSTARD**  
**2 TBSP. KETCHUP**  
**1/2 OF ONE PACK OF SODA CRACKERS (BOX HAS 4 PACKS)**  
**2 OR 3 GREEN ONIONS DICED**  
**1 TBSP. WORCESTERSHIRE**

Put beef in a bowl. Put in pepper, soup mix, egg, mustard, ketchup, crackers (crumble with hands), Worcestershire, green onion and mix well with a stand mixer with paddle or your hands! Divide into 5 patties make sure they are all about the same size (about  $\frac{3}{4}$ " tall) and place on a baking sheet lined with parchment paper. Bake at 350 degrees for 30 minutes.



*Tip: We recommend serving Salisbury Steak smothered with our Mushroom Gravy (recipe on next page pg. 46)!*

# Mushroom Gravy

**1/2 STICK BUTTER**  
**1/2 PINT FRESH WHITE MUSHROOMS**  
**(CHOPPED)**  
**1 SMALL ONION (SLICED IN STRIPS)**  
**4 CUPS BEEF STOCK (not broth)**  
**5 TBSP. CORN STARCH**  
**1 TBSP. WORCESTERSHIRE**  
**1/2 TSP. BLACK PEPPER**  
**1 CLOVE PRESSED GARLIC (ADD AT END OF**  
**RECIPE)**

Melt butter in a large skillet or saucepan. Add mushrooms and onion and sauté until soft. Pour beef stock in a large measuring cup and add corn starch. Whisk until well blended, then add Worcestershire sauce to stock. Once mushrooms/onions are soft, add 1/2 tsp. black pepper then pour in stock.

Simmer everything until the cornstarch clears and gravy becomes brown. Finally, add 1 clove of pressed garlic and mix well. Set aside and serve over Salisbury Steak (recipe on previous page).

*“This is a dish you can make to impress company. It is easy and can be walked away from while it is in the oven so your time can be spent on other dishes. It is beautiful on the plate and the flavors are spot on.”*

*-Tammy*