



Easy Hamburger Steaks



Ingredients:

- 1 ½ lbs. Ground beef (I like using ground chuck)
- ½ tsp Garlic powder
- 1 tsp Onion powder
- ½ tsp Salt
- ¼ tsp Black pepper
- 1 tsp Ground mustard
- 1 Small onion thinly sliced
- 1 (10.5-ounce) can French onion condensed soup (undiluted)
- 1 Packet brown gravy mix
- ½ Cup water
- 1 TBLS Worcestershire sauce

Method:

1. Crumble the ground beef into a large bowl and sprinkle with the garlic powder, onion powder, salt, pepper, and ground mustard. Blend well. (Do not overwork the mixture which can produce a tough hamburger steak.)
2. Divide the mixture into 4 equal amounts (or more if you want smaller steaks) and form them into patties.
3. Place a skillet (cast iron works great) over medium-high heat. Once the pan is hot, place the steaks in the skillet and allow them to cook without touching them for about 4 minutes. Flip them over and cook them for an additional 4 minutes. (You want to get a nice dark brown color on them - that's where the flavor is). Remove the steaks from the pan and allow them to rest on paper towels.
4. Drain away all but about 2 tablespoons of the grease from the pan. Put the pan back on the heat and add the sliced onions. Cook until just translucent (about 3 minutes).
5. Add the undiluted onion soup, gravy mix, and water and stir well. Bring to boil, reduce the heat to a simmer, and stir in the Worcestershire sauce.
6. Add the hamburger steaks back to the pan and cook until they are done to your liking.