

# salisbury steak

prep: 15m  
stove: 30m

serves: 6-10

## ingredients:

Photo  
Coming  
Soon

1 1/2 lbs ground beef  
1 can (10.5 oz) french onion soup  
1/2 cup dry bread crumbs  
1 egg  
1/4 tsp salt  
1 tbsp all-purpose flour  
1/4 cup ketchup  
1-3 tsp worcestershire sauce  
1/2 tsp mustard powder  
1/4 cup water

## instructions:

- mix 1/3 of soup, beef, bread crumbs, egg, salt, pepper
- shape into 6 oval patties
- brown both sides of patties over medium heat
- pour off excess fat
- mix remaining soup with flour until smooth
- mix in ketchup, water, worcestershire sauce, mustard powder
- pour over meat in skillet
- cover and cook 20 min, stirring to keep patties from sticking, serve

## notes:

- ✓ freeze extra patties

