

# Salisbury Steak

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- 1 lb. Lean Ground Beef
- 1/2 cup Bread Crumbs (seasoned)
- 1/2 tsp. Salt
- 1/4 tsp. Pepper
- 1 Egg
- Small Onion diced (about 1 cup) (Optional)
- 1 Can Beef Broth
- 1 – 4oz Can Sliced Mushrooms (Drained)
- 2 Tbsp. Cornstarch
- 2 Tbsps. Water
- 1 – Packet Brown Gravy Mix or 1 – Jar/Can Brown Gravy

## **Directions**

Mix First 5 ingredients together and shape into patties about 3/4 inches thick.

Cook patties in a skillet turning once until brown.

Remove from Skillet and place in crockpot or casserole dish.

Add onion mushroom and beef broth; heat to boiling.

Mix water and cornstarch together to make a paste.

Add to boiling mixture with a wire whisk and whisk until gravy begins to thicken.

Add a packet of Mushroom or Brown Gravy Mix and water packet calls for to gravy in skillet. Trust me, you will need the extra gravy (or you can add a jar of premade).

I then poured the gravy over the meat patties and cooked on low for atleast 3 hours. You could also bake in oven at 350 for about 30 minutes.

Serve with Mashed potatoes.

Makes 4-6 servings...depending how hungry you are.