Hambagu Steak

NIBBLEDISH CONTRIBUTOR

Ingredients

- Ground beef (For two, I used 1/2 lb of ground beef!)
- 1/2 cup of Panko bread crumbs.
- 1 Egg, beaten.

- 1/4 cup of milk.
- Salt and pepper to taste.
- 1 small onion, minced.
- Ketchup.
- Worcestershire sauce.

- Kewpie mayonnaise.
- Water.

Instructions

1. Put the ground beef, panko, egg and milk in a mixing bowl. Knead it with your hands till it's mixed in. Add the onion, and a little squirt of ketchup and a dash of worcestershire sauce.

2. Take a portion of meat (whatever portion you want), form it into a ball shape and throw it back and forth in your hands to shape it (and help it form, so it doesn't crumble while in the frying pan.)
3. In frying pan, put a bit of oil in it (not too much as there's fat already in the beef.) Make a small indentation with your finger in the middle of the patty (or you can use a fork and just poke an indent into the patty).

4. Fry one side until it's nice and brown, then add water in the pan and put a lid. Steam it until you can hear a crackling noise in the pan (or when water is gone.)
5. Serve with rice, vegetables of your choice, and add mayonnaise + ketchup on top.