Salisbury Steak with Mushroom Gravy

NIBBLEDISH CONTRIBUTOR

Ingredients

Steak:

- 1 kg of ground beef (I used lean, but use whatever ground beef cuts you like.)
- 2 small onions, diced.
- 1/4 cup of panko breadcrumbs.
- Salt and pepper to taste.

Mushroom Gravy:

- Handful of white button or portabello mushrooms, cut.
- 1/2 cup of beef stock or stock of your choice. (OR more.)
- Some dried thyme powder.
- Some salt and pepper. (I think you dont need much salt already..)
- Some flour or cornstarch.

- A little knob of butter, optional.

Instructions

I love Salisbury steak, miam! :) Here's my recipe for it.

1. Mix the meat mince with the onions and breadcrumbs. Form into balls and flatten. You can either store in fridge or cook now! Hehe.

2. On a nonstick pan, spray with cooking spray. Add the meat. Fry until ready. Set aside.
3. Add the mushrooms. The pan should have juices from the meat. Add a bit of butter and brown the mushrooms. Add some thyme, ground pepper and salt if desired.
4. Add the flour in slowly so it doesnt clump. Pour some of the beef stock in.
5. Simmer till thick. If you want thinner gravy, put more broth.
6. Remove from heat, serve with side and pour on meat and eat!