

Hamburger Steak and Onion Gravy

Ingredients:

2 lbs. hamburger meat thawed

2 medium onions sliced in rings and then halved

1 medium or large onion diced

1 egg

4 tbs. seasoned salt divided

4 tbs. Worcestershire sauce divided

1 cup and 4 tbs. flour

6 cups water

¼ cup vegetable oil

In a large bowl mix the hamburger, half the Worcestershire sauce, 2 tbs. seasoned salt. Mix well!

Add diced onion and egg and mix well and then form large patties.

Meanwhile dredge the patties in the cup of flour and set on a plate.

Heat oil in a large pan and brown the patties on each side for about a minute or two. Remove from pan.

Add sliced onion and cook until just beginning to turn soft and then remove from pan.

GRAVY

6 cups of water

4 tbsp. flour

2 tbsp. seasoned salt

2 tbsp. Worcestershire sauce

Mix all ingredients with a whisk ensuring all lumps are removed.

Add hamburgers back to pan add onions on top of patties and then add the gravy mix.

Bring to a boil; reduce heat and simmer 1 ½ hours or until onions are falling apart.

Enjoy.

