

Salisbury Steak

Classic Salisbury Steak with rich mushroom gravy. Seasoned beef patties cooked in savory sauce - perfect comfort food ready in 35 minutes!

10 min

PREP

25 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Salisbury Steak

Ingredients

- 1 lb ground beef
- 1 egg
- 1 tbsp canola oil
- 1 tbsp unsalted butter
- 1 cup breadcrumb
- 1 tbsp tomato paste
- 8 oz mushroom
- 1 onion
- 1 clove garlic
- 1 cup beef broth
- 1 tbsp corn starch
- 1 tbsp water
- 1 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp black pepper
- 2 tbsp parsley

Instructions

- 1 Make the patties**

Combine 1 lb ground beef, 1 egg, 1 tbsp breadcrumbs, 1 tbsp Worcestershire sauce, 1 tsp salt, and 1 tsp pepper in a large bowl. Mix gently with your hands until just combined, about 30 seconds.
- 2** Divide mixture into 4 equal portions and shape into oval patties about ½ inch thick with damp hands. Press gently to hold together without compacting.
- 3 Brown the patties**

Heat 2 tbsp oil in a large skillet over medium-high heat until shimmering. Add patties and cook 4-5 minutes per side until golden brown and cooked through (internal temperature 160°F/71°C). Transfer to a plate.
- 4 Start the gravy**

Reduce heat to medium and add 1 tbsp oil to the same skillet. Add 1 sliced onion and cook 4-5 minutes, stirring occasionally, until

softened and lightly golden.

- 5 Add 1 minced garlic clove and cook 30 seconds until fragrant. Add 8 oz sliced mushrooms and cook 6-8 minutes, stirring frequently, until golden and liquid has evaporated.
- 6 Sprinkle 1 tbsp flour over mushroom mixture and stir constantly for 1 minute to cook out raw flour taste.
- 7 Gradually whisk in 1 cup beef broth, scraping up any browned bits from bottom of pan. Add 1 tbsp Worcestershire sauce and 1 tsp thyme, then bring to a simmer.
- 8 **Finish cooking**
Return patties to skillet, nestling them into the gravy. Reduce heat to medium-low and simmer 8-10 minutes until gravy thickens and coats the back of a spoon.
- 9 Season with salt and pepper to taste. Serve immediately with gravy spooned over patties.

Tips

Handle the ground beef mixture gently when forming patties to avoid dense, tough texture. Wet your hands slightly to prevent sticking while shaping.

Use fresh breadcrumbs instead of dried when possible for better texture and moisture retention in the patties.

Don't skip browning the patties well on both sides – this creates flavor and helps them hold together during the braising process.

Take time to properly caramelize the mushrooms and onions for the gravy, as this develops the deep, rich flavor that makes the sauce exceptional.

Make a cornstarch slurry separately before adding to the pan to prevent lumps in your gravy. Mix it well before stirring into the hot liquid.

Let the patties rest in the gravy for a few minutes after cooking to allow the flavors to meld and the sauce to thicken properly.

If your gravy becomes too thick, thin it with additional beef broth. If it's too thin, simmer uncovered for a few more minutes to reduce.

For extra flavor, deglaze the pan with a splash of red wine or additional Worcestershire sauce before adding the broth.