

TIM FARMER'S COUNTRY KITCHEN

HAMBURGER STEAKS WITH GRAVY

*1 pound ground beef
1 cup seasoned breadcrumbs
1 egg
Onion powder
Garlic Powder
Salt
1 tablespoon Worcestershire sauce*

*Olive oil
1 onion, cut into thin rings
1 1/2 cups mushrooms, sliced and cut in half*

Mix together first 7 ingredients until smooth. Form into to large, oblong shapes and set aside. Coat pan with olive oil and add onions and mushrooms, and cook until soft. Season with salt and pepper. Move to sides of the pan, and put ground beef patties in center. Let cook 5 minutes and flip as needed. Once browned on outside, remove and place in oven until inside is desired internal temperature.

GRAVY

*1 cup beef broth
1/4 tablespoon onion powder
1/4 tablespoon garlic powder
Thyme
1 teaspoon Worcestershire sauce
All purpose seasoning
1 tablespoon beef bouillon
1/4 cup red wine
1 tablespoon red currant jelly
2 tablespoons corn starch + 2 tablespoons beef broth*

In same pan with onions and mushrooms, stir in rest of ingredients (except cornstarch). Reduce a bit, then stir in corn starch + beef broth to thicken. Once thick, remove hamburger steaks from oven and smother with gravy.



