

EASY-TO-MAKE

# SALISBURY STEAK

Serves 6 | Cook Time: ~30 min.



*"Easiest Salisbury Steak recipe I've made. The sauce goes well over any meat!"*  
*-Debbie Spain*

## • INGREDIENTS •

- 1 can French Onion Soup, divided
- 1 ½ lbs Ground Beef
- ½ cup Bread Crumbs
- 1 egg
- Salt & Pepper to taste
- ½ cup Ketchup
- 3 Tbs Worcestershire Sauce
- ½ tsp Ground Mustard
- ½ cup Water

## • PROCEDURES •



**1** Make Patties: Mix the ground beef with 1/3 can of French Onion Soup, Bread Crumbs, egg, and Salt & Pepper. Shape into 6 patties.



**2** In a skillet over medium-high heat, brown outside of patties, about 2 minutes per side. Pour off excess fat.



**3** Make Sauce: Mix remaining French Onion Soup with remaining ingredients in small bowl.



**4** Pour sauce over patties in skillet, cover and simmer for 20 minutes, stirring occasionally.

Serve over rice, wide egg noodles, or mashed potatoes.

*Note: Sauce would be good over any meat!*

