

Salisbury Steak with mushroom gravy

2 lb ground turkey
½ onion
½ cup oats
1 tsp canadian steak seasoning
dash of worcestershire sauce
½ cup tomato juice

Mushroom /sage gravy:

1 pkg mushrooms, sliced
2 garlic cloves, minced
handful of fresh sage, chopped
2 tbsp flour
2 cups water

Mix all ingredients together. Form into loaf patties. Brown on both sides. Bake in oven at 375° for 30 min. In pan that you browned the meat in saute the mushrooms for about 5 min. Add the garlic for 1 min. Add the sage. Add the flour and cook for 1 min. Slowly add the water to make a gravy stir constantly. Salt to taste. Pour over steak and enjoy.