

Salisbury Steak with Mushroom Gravy

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

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1-1/2 pounds of ground beef
1/2 cup of Italian style dry bread crumbs
1 large egg, beaten
1/4 cup of minced onion
Couple dashes of Worcestershire sauce
2 cans of condensed cream of mushroom soup, *divided*
Cajun seasoning (like Slap Ya Mama), or seasoning salt (like Lawry's), to taste
2 tablespoons of bacon fat, canola or vegetable oil
Couple dashes of **Kitchen Bouquet**, for color, *optional*
2 cups of sliced mushrooms

Mix together the ground beef, bread crumbs, beaten egg, onion, Worcestershire sauce and 1/4 cup of the soup. Shape into 6 oval shaped patties, and sprinkle both sides of the patties with Cajun seasoning or seasoned salt. Heat the fat in a 12 inch skillet over medium high heat, add the patties in two batches, and brown on both sides, turning carefully. Use a wide spatula to transfer the patties to a platter; set aside. Drain off excess fat from the skillet.

Add the remaining soup to the skillet and bring to a boil; reduce heat, stir in Kitchen Bouquet and the mushrooms, cover and cook for about 2 to 3 minutes, or until mushrooms release their liquid. Return the patties to the skillet, carefully turning to coat both sides, cover and cook over medium low, turning several times, for about 30 minutes or until patties are no longer pink. Serve patties with some of the gravy and mushrooms spooned over the top.

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Cook's Notes: If you are using a higher fat ground beef, increase the dry breads crumbs slightly. For extra gravy use a large family size can of cream of mushroom and stir in a bit of water or milk to loosen, bring to a boil, add mushrooms and proceed with remaining recipe. May also substitute a 6-ounce can of mushrooms with the liquid for the fresh mushrooms.

Onion Salisbury: Substitute 2 cans of French Onion condensed soup for the mushroom soup and use or omit the fresh mushrooms.

Italian Style: Omit the cream of mushroom soup and Kitchen Bouquet - the mushrooms are optional. Combine 2 (14-1/2 ounce) cans of stewed (chop in the can) or diced tomatoes with 1 (8 ounce) can of tomato sauce and 1 teaspoon of Italian seasoning until well blended; set aside 1/8 cup of the tomato mixture. Combine ground beef mixture as above, except substitute the tomato for the cream of mushroom, shape into patties and brown. Remove, add tomato mixture to skillet and bring to a boil, add mushrooms if using, Return the patties to the skillet, and proceed as above.