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# Salisbury Steak

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Prep time: 30 min.      Cook time: 40 min.      Total time: 1hr. 10 min.  
Serves 6

This well-seasoned Salisbury steak dish is easy to prepare with its tangy sauce and tons of mushrooms. It's a perfect go-to dish that pairs well with any potato side.

4 Tbsp. vegetable oil, divided  
2 lbs. lean ground beef  
2 cups beef broth  
1 pkg. dry Onion & Roasted Garlic soup mix  
3 Tsp. Worcestershire sauce  
1 egg  
½ cup breadcrumbs  
1 Tbsp. Montreal Steak Spice  
¼ Tsp. black pepper  
½ Tsp. dried thyme  
1 ½ cups sliced fresh mushrooms  
1 small onion, sliced

Sauce:

Broth mixture  
1/3 cup ketchup  
1 Tbsp. Dijon mustard  
1 Tbsp. flour



In a large bowl, add ground beef. Set aside. In a medium bowl, add broth, soup mix and Worcestershire sauce. Mix together and remove 1/3 cup and add to beef. Set aside remaining broth mixture for sauce. Into the beef, add egg, breadcrumbs, steak spice, pepper and thyme. Mix together well and form 6 oblong patties. Set aside. In a large sauté pan, over med. low heat, add 2 Tbsp. vegetable oil, mushrooms & onions. Sauté for about 10 min. until onions are soft and mushrooms are slightly browned. Remove from the pan; add remaining oil and beef patties, brown on both sides. While the patties are cooking; in the bowl with the remaining broth mixture; whisk in ketchup, mustard and flour. Once patties are browned, top with mushrooms and onions then pour sauce over. Simmer for another 10 min. to thicken the sauce and the internal temperature of the patties is 160° F. Remove from heat and serve.

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