**Salisbury Steak**

RECIPE

**INGREDIENTS**

* 5 pounds ground beef
* 5 eggs
* 2 ¼ cups dry breadcrumbs
* 2 teaspoons garlic powder
* 2 tablespoons onion powder
* 3 tablespoons mustard powder
* 5 beef bouillon cubes crushed
* ½ cup + 1 teaspoon ketchup
* 5 tablespoons Worcestershire sauce
* Optional Ingredients:

onion minced for onion powder, green pepper minced,

parsley, beef base for beef bouillon, pepper

**For Gravy**

* 1 package of Roasted Brown Gravy Mix
* 1 gallon of water
* 1 can (#5) sliced mushrooms
* Optional Ingredients:

Cream of mushroom soup

**DIRECTIONS**

1. Preheat oven to 375 degrees. Prepare a sheet pan with parchment paper or spray with non-stick spray.
2. Bring water to a boil on stove top. Add gravy mix stirring continuously until gravy is thick. Stir in mushrooms and set aside.
3. Place the ground beef into a large bowl and add eggs. Mix in bread crumbs, seasonings, bouillon, ketchup and Worcestershire sauce.
4. Using a 4-ounce scoop, make 20 meat balls and shape them into oval patties flattening slightly.
5. Fry patties in skillet browning meat on both sides. Meat will not be completely cooked. Transfer beef patties to a 2” pan and cover with prepared gravy.
6. Bake in oven for 30-40 minutes or until internal meat temperature reaches 165 degrees.

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| **Prep Time:** 10 minutes | **Cook Time:** 45 minutes | **Total Time:** 55 minutes | **Yield:** 20 servings |