**Smothered Steak and Onions**

RECIPE

**INGREDIENTS**

* 5 pounds ground beef
* 5 eggs
* 1 ¼ cups dry breadcrumbs
* ½ teaspoon black pepper
* 2 teaspoons seasoned salt
* 2 ½ teaspoons garlic powder
* 2 ½ tablespoons onion powder
* 2 tablespoons Worcestershire sauce
* 5 cups onions sliced
* Optional Ingredients:

onion minced

**For Gravy**

* 1 package of Roasted Brown Gravy Mix
* 1 gallon of water

**DIRECTIONS**

1. Bring water to a boil on stove top. Add gravy mix stirring continuously until gravy is thick. Set aside.
2. Preheat oven to 375 degrees. Spray a 2” pan with non-stick spray.
3. Place the ground beef into a large bowl and add eggs, bread crumbs, pepper, salt, onion powder, garlic powder and Worcestershire sauce. Mix to combine.
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 place onion slices on top of meat 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:** 40 minutes | **Total Time:** 50 minutes | **Yield:** 20 servings |