



Category (Main Dishes)

Salisbury Steak for 6 or 2

Submitted by (Lora Brown)

<p><u>Recipe</u> Combine in bowl and mix well: 2 eggs 1/4 cup plus 2 Tablespoons crushed butter- flavor crackers (Ritz) 2 Tablespoons finely chopped onion 1 teaspoon salt 1/2 teaspoon pepper 1/2 teaspoon rubbed sage 1 1/2 lbs. ground beef Shape into patties. In a skillet, cook on each side 4-5 minutes, or until browned. Drain. Remove to a platter and keep warm. Make beef gravy in the same skillet using the ingredients below , or using packaged gravy mixes if preferred.</p> <p>GRAVY: 4 Tablespoons butter or margarine 6 Tablespoons flour 3 1/2 cups water 4 beef bouillon cubes 1/2 teaspoon browning sauce, optional 2 cans mushroom stems and pieces Make a roux with margarine and flour, add bouillon dissolved in water and browning sauce, if desired. Cook and stir until smooth and thickened. Add the mushrooms. Return patties to gravy and cook, uncovered, over low heat for 10 minutes, stirring occasionally. Serve with mashed potatoes.</p>	<p><u>Grocery List</u> (Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u> (Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u> (Any ideas that might be helpful to know when making this recipe.)</p> <p>Salisbury Steak for 2 Use above directions using these measurements: 1 egg 3 Tablespoons crushed butter-flavor crackers (Ritz) 1 Tablespoon finely chopped onion 1/2 teaspoon salt 1/4 teaspoon pepper 1/4 teaspoon rubbed sage 3/4 lb. ground beef</p> <p>GRAVY: 2 Tablespoons butter or margarine 3 Tablespoons flour 1 3/4 cups water 2 beef bouillon cubes 1/4 teaspoon browning sauce, optional 1 can (4 oz.) mushroom stems and pieces</p>