



Ground beef Steak

Ingredients

- 1½ pounds ground beef
- 1 (10.5-ounce) can condensed French onion soup, divided
- ½ cup dry bread crumbs
- 1 large egg
- ¼ teaspoon salt
- ⅛ teaspoon ground black pepper
- 1 tablespoon all-purpose flour
- ¼ cup ketchup
- ¼ cup water
- 1 tablespoon Worcestershire sauce
- ½ teaspoon mustard powder

Instructions

1. **Make the patties:**

In a large bowl, combine ground beef, ⅓ cup of the condensed French onion soup, bread crumbs, egg, salt, and pepper. Mix gently until just combined. Shape into 6 oval patties.

2. **Brown the steaks:**

Heat a large skillet over medium-high heat. Add the patties and cook until browned on both sides, about 3–4 minutes per side. Drain excess fat from the skillet.

3. **Prepare the onion sauce:**

In a small bowl, whisk together the remaining soup and flour until smooth. Stir in ketchup, water, Worcestershire sauce, and mustard powder.

4. **Simmer:**

Pour the sauce over the browned patties in the skillet. Cover and reduce heat to medium-low. Simmer for 20 minutes, stirring the sauce gently once or twice.

5. **Serve:**

Spoon the steaks and onion sauce onto plates. Serve with mashed potatoes or your favorite sides.