

# COOKING WITH STYLES

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## Salisbury Steak

- 1 lbs. extra lean ground beef
- 1/2 cup Panko breadcrumbs
- 1/4 diced onions
- 1 egg
- 1 tsp Dijon mustard
- 1tsp Kosher salt
- 1/2 tsp black pepper
- 3 shake shots Worcestershire sauce
- 2 tbsp Olive oil for cooking

## Mushroom sauce

- 1 cup Cremini mushroom, sliced
- 1 cup beef broth
- 1/4 Red onion diced fine
- 2 tbsp butter
- 2 tbsp flour
- 2 tbsp Italian parsley chopped
- To spice it up, add 1 tsp Ketchup & Dijon mustard.

Combine all the ingredients under Salisbury steak except the Olive oil, mix well, and form 4 thick oval patties. In a heavy fry pan at a medium high heat add the Olive oil and then the patties and cook for 4 - 7 minutes per side to your desired temperature.

Remove steaks and add butter, onions, and mushrooms and sauté for 3 - 4 minutes. Next add flour and continue to gently sauté for 2 -3 minutes, add beef broth, and mix. If you want to spice thing up add the Dijon mustard and ketchup.

Bring to a boil and the reduce to a simmer until you sauce is to desired thickness. Add the chopped parsley, mix, and serve over the top of your Salisbury steak.