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Salisbury Steak

Makes 5 servings

1 $\frac{1}{4}$ pounds package ground beef
1 (10.75-ounce) can cream of onion soup, divided
1 $\frac{1}{2}$ cups frozen chopped onion, thawed and divided
1 cup plain bread crumbs
1 $\frac{1}{3}$ cup plus 1 tablespoon steak sauce, divided, *Heinz 57*®
1 large egg, lightly beaten
1 teaspoon Worcestershire sauce
1 $\frac{1}{4}$ teaspoon salt
1 $\frac{1}{4}$ teaspoon ground black pepper
1 (8-ounce) package sliced fresh mushrooms
1 $\frac{1}{2}$ cup water

1. In a large bowl, combine ground beef, $\frac{3}{4}$ cup soup, $\frac{3}{4}$ cup onion, bread crumbs, $\frac{1}{3}$ cup steak sauce, egg, Worcestershire, salt, and pepper. Shape meat into 5 patties.
2. In a large skillet, cook patties over medium-high heat, flipping once, until desired degree of doneness, about 12 to 15 minutes. Remove patties from skillet; set aside, and keep warm. Add remaining $\frac{3}{4}$ cup onion and mushrooms to skillet, and cook until vegetables are tender, about 6 minutes. Add remaining $\frac{1}{4}$ cup soup, remaining 1 tablespoon steak sauce, and water; reduce heat to medium, and simmer until sauce thickens, stirring occasionally. Serve sauce over steaks.