

SALISBURY STEAK



Ingredients:

- 1 (10 1/2 ounce) cans Campbell's French onion soup
- 1 1/2 lbs. ground beef
- 1/2 cup of dry breadcrumbs
- 1 egg
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper, to taste
- 1 tablespoon all-purpose flour
- 1/4 cup ketchup
- 1-3 teaspoon Worcestershire sauce, to taste
- 1/2 teaspoon of mustard powder
- 1/4 cup of water

Instructions:

In a large bowl, mix 1/3 cup condensed French onion soup with ground beef, breadcrumbs, egg, salt and black pepper.

Shape into 6 oval patties.

In a large skillet over medium-high heat, brown both sides of patties.

Pour off excess fat.

In a small bowl, blend the flour and remaining soup until smooth.

Mix in ketchup, water, Worcestershire sauce and mustard powder.

Pour over meat in skillet.

Cover, and cook for 20 minutes, stirring occasionally.

Enjoy!