

CopyCat Cracker Barrel Hamburger Steak

Ingredients

Hamburger Steaks

1½ pounds ground beef chuck
½ teaspoon salt
¼ teaspoon ground black pepper
¼ teaspoon onion salt
¼ teaspoon garlic powder

Onion Gravy

1 cup white onion slices
1 to 2 teaspoons butter if needed
1 tablespoon all-purpose flour
1½ cups beef broth

Directions

Hamburger Steaks:

Combine the ground chuck, salt, ground black pepper, onion salt, and garlic powder in a medium-sized bowl. Mix to combine well.

Form the meat mixture into 4 equally sized round, flat patties.

Heat a cast-iron skillet to medium-high heat.

Place the hamburger steaks in the hot skillet, being careful not to crowd the steaks too much. Cook for 3 to 4 minutes.

Flip the steaks over, and cook for 3 to 4 minutes on the other side. The steaks should be seared and browned.

Remove the steaks from the skillet, and set aside.

Onion Gravy:

Place the sliced onions in the skillet and cook for 5 to 6 minutes, or until they have softened and begun to brown. Remove the onions from the skillet.

If there isn't enough grease in the skillet, add a teaspoon or two of butter. Then add the flour and cook for 1 minute, stirring to make sure the flour cooks evenly.

Add the beef broth to the skillet and stir until the gravy is smooth.

Reduce the heat to low and cook for 2 minutes. You can add the onions to the gravy or keep them separate.

Place the hamburger steaks on a plate and top with onions and gravy.