

CopyCat Texas Roadhouse Roadkill

Ingredients

1 lb 20/80 or 15/85 ground beef
1 tsp seasoning salt
3 Tbsp a-1 steak sauce
3 Tbsp Worcestershire sauce
1 lg egg
1/2 tsp pepper
1 medium onion
4 oz button mushrooms
3 slices monterey jack cheese
salt and pepper
garlic powder

Directions

In bowl mix fresh ground beef with Worcestershire sauce, seasoning salt, A-1 sauce, pepper, and egg.

Preheat oven to 400 degrees F

When thoroughly mixed, loosely shape into 3 football shaped patties. Sear both sides in medium high preheated stove top skillet. They will quickly brown. When brown, flip over and sear the other side.

Take from skillet and place on an aluminum foil covered broiler pan to save clean up. Place in 400 degree oven for 12 minutes for medium well.

Clean and slice button mushrooms and onions and place in olive oil coated skillet or on griddle. Cook onions first, then increase surface heat and add mushrooms. Season with salt, pepper and garlic powder, saute until mushrooms just start to soften. Remove from heat.

Cover chopped steaks with onion mushroom mixture and place slice of Monterrey Jack cheese over each one. Return for 1-2 minutes in hot oven. Remove and enjoy!