

Kitchen Cheat Sheet: Hamburger Steaks



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Variations

- For a little bit of heat, try adding some cayenne pepper to the beef mixture.
- Add some sautéed mushrooms to the gravy for an extra umami flavor.
- You can also add salt and black pepper to your ground beef mixture if you prefer.
- Cooked bell peppers can give a delicious flavor to your gravy.
- Add some shredded cheddar cheese to your ground beef mixture for a cheesy patty.
- One of the ways I love this dish is to cut a thick slice of Amish white bread and lay one of the hamburger steaks on top, then spoon over a ton of the gravy. SO good! Try it!
- Garnish with some crispy fried onions.

Tips and Extras

- Use high-quality ground beef for the best flavor and texture. Ground round or ground sirloin will give you a delicious "steak burger"!
- The internal temperature should be 160 degrees Fahrenheit when you take them off the heat.
- I used plain breadcrumbs but you can also use seasoned if that is what you have on hand.
- Make the patties a little bigger than you think they should be. Remember, they'll shrink a little when they cook.
- Remember when you are browning your patties, that the goal is just to get them brown on both sides, you are not cooking them all the way through.
- If you want to make this dish ahead of time, brown your patties but wait until you are ready to serve before making the gravy.
- Add in a little grated butter to make juicy hamburger steaks. Use about 8 tablespoons per 2 pounds. This works with burgers, too.

Serve with -

Serve this simple meal with any of the recipes below... or go all out and make ALL of them. Mashed potatoes are the most popular thing to serve with this hamburger steak recipe but I like hashbrown casserole for a nice change.

Egg noodles work really well, too.

Add a side of green beans for a great weeknight meal.

When I have time I like to add these fluffy cloverleaf rolls and serve double chocolate Coca Cola cake for an unforgettable finish.

These ideas for what to serve with salisbury steak are also perfect with hamburger steaks, too!

Storage

This is a great recipe to make for freezer meals. Spend an hour or so making a large number of the patties and then refrigerate or freeze them.

When it's time to make this for dinner just make the gravy and proceed with the recipe.

Leftovers? Crumble them up in this yummy cheeseburger soup!

Refrigerate

Store any leftovers in an airtight container in the fridge for 3-4 days.

Freeze

You can also freeze for up to three months.

Place in ziploc bags or place in a single layer in an airtight container. Put parchment over the top and then carefully add another layer of the prepared ground beef patties.

Let thaw overnight in the refrigerator or just simmer in the gravy for a bit longer if cooking from frozen.

Reheat

Reheat in a skillet over medium heat until warm or in the microwave for one to two minutes at a time.

Fags

What is the difference between Salisbury steak and hamburger steak?

The difference between Salisbury steak and hamburger steak is that Salisbury steak is usually made with ground beef, breadcrumbs, and onion while hamburger steak typically does not have onion inside it.

Is chopped steak the same as hamburger steak?

No, chopped steak is not the same as hamburger steak. Chopped steak is usually a tougher cut of meat that has been chopped up into small pieces. Hamburger steak is typically made with ground beef.