

Retro Salisbury Steak



Ingredients:

- 1 ½ pounds lean ground beef
- ½ cup seasoned breadcrumbs
- 2 teaspoons dry mustard
- 4 dashes Worcestershire sauce
- 2 tablespoons ketchup
- One 1-ounce packet French onion soup mix
- Kosher salt and freshly ground black pepper
- 1 tablespoon salted butter
- 1 tablespoon olive oil
- 1 tablespoon all-purpose flour
- ¼ cup sherry
- 1 ½ cups low-sodium beef broth
- Fresh parsley leaves, for garnish

Method:

1. Place the ground beef, breadcrumbs, dry mustard, Worcestershire sauce, 1 tablespoon of the ketchup, 1 tablespoon of the soup mix and some salt and pepper in a bowl and knead until well combined. Form into 4 oval patties, and using the side of your hand, make lines across the patties to give them a "steak" appearance.
2. Place a skillet over medium-high heat and add the butter and oil. When the butter has melted and the oil is hot, fry the patties on both sides until no longer pink in the middle, about 5 minutes per side. Remove from the skillet and pour off all but 2 tablespoons of the grease.
3. Sprinkle over the flour and let cook for a minute. Remove the skillet from the heat and deglaze with the sherry, scraping the skillet to release the entire flavor. Return to the heat and add the beef broth, remaining 1-tablespoon ketchup and remaining soup mix. Bring to a boil and let thicken, 2 to 3 minutes. Taste and adjust the seasoning as needed.
4. Remove the skillet from the heat and return the patties to the gravy, spooning a little gravy over each. Garnish with the parsley