



Hamburger Steaks with Onion Gravy

DIRECTIONS

1. In a large bowl, mix together the ground beef, salt and pepper.
2. Divide it into 4 equal portions, shaping each into a ½-inch-thick patty.
3. Form into 4 balls first and flatten into patties.
4. Coat your skillet with oil spray and place the skillet on the cooktop.
5. Heat a skillet over medium-high heat for 2 to 5 minutes. Recommended power level: 6-7.
6. Place the patties and cook for 5 to 6 minutes on each side or until browned. Remove from skillet.
7. Reduce power level: 5
8. In same skillet, add the ½ tablespoon oil and onion. Sauté for 5 to 10 minutes or until lightly browned and tender.
9. Sprinkle flour and stir constantly.
10. Add stock and remaining salt and pepper and bring to a boil.
11. Reduce power level: 3
12. Return patties to skillet. Cook with lid for 5 minutes or until gravy is slightly thickened.
13. Sprinkle with green onions, if desired.
14. When cooking is finished, turn off the burner.

PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 5

COOK TIME

30-40 minutes

INGREDIENTS

- 1 lb. ground sirloin
- Salt and pepper to taste
- 1 Tbsp. canola oil, divided
- 1 ½ cups vertically sliced onion
- 2 tsp. all-purpose flour
- 1 cup unsalted beef stock

SERVES 4

