

Loaded Salisbury Steak



<https://youtu.be/D5lFQHKw1tc>

Serves 4

Prep Time: 20 minutes

Cook Time: 40 minutes

This Loaded Salisbury Steak recipe takes classic comfort food to the next level. Thick homemade hamburger steaks are packed with flavor using French onion soup mix, Worcestershire sauce, and seasonings, then simmered in a rich mushroom onion gravy loaded with garlic, red wine, and beef broth.

Forget bland frozen dinners — this homemade version is hearty, savory, and full of old-school comfort food flavor.

Perfect served over mashed potatoes, rice, noodles, or crusty bread.

Hamburger Steak Ingredients

1 lb. (~500 g) ground beef

1/4 cup (35 g) breadcrumbs

1 packet French onion soup mix

1/2 teaspoon (1 g) ground mustard

1 large egg

2 tablespoons (30 ml) Worcestershire sauce

1–2 tablespoons (15–30 ml) olive oil, for frying

Loaded Salisbury Steak Gravy Ingredients

2 tablespoons (28 g) unsalted butter

1 medium onion (150 g), sliced or chopped
8 oz (227 g) sliced mushrooms (about 2 1/2 cups)
2 garlic cloves, minced
1/3 cup (83 ml) red wine
3 tablespoons (42 g) unsalted butter

3 tablespoons (24 g) all-purpose flour
3 cups (750 ml) beef broth
1 tablespoon (15 ml) Worcestershire sauce
1 teaspoon (5 ml) low-sodium soy sauce
3 tablespoons (45 g) ketchup
Salt and black pepper, to taste

Prep Work

Slice the onion and mushrooms and mince the garlic before starting.

Measure all gravy ingredients ahead of time since the sauce comes together quickly once cooking begins.

A large high-sided sauté pan or skillet works best for this recipe.

To Make the Salisbury Steak Patties

Place the ground beef into a large mixing bowl. Add the breadcrumbs, French onion soup mix, ground mustard, egg, and Worcestershire sauce. Using a spoon or spatula, gently mix until fully combined. Avoid overmixing.

Form the mixture into 4 large patties, about 1/4 pound (125 g) each. You can shape them into traditional Salisbury steak ovals or larger burger-style patties. If the mixture becomes sticky, lightly wet your hands with water before shaping.

To Sear the Salisbury Steaks

Place a large sauté pan over medium to medium-high heat. Add 1–2 tablespoons (15–30 ml) olive oil.

Once the oil is hot, carefully place the patties into the skillet. Sear the patties for 1–2 minutes per side until browned and lightly caramelized. The patties do not need to cook fully at this stage since they will finish cooking later in the gravy.

Remove the patties from the pan, cover loosely, and set aside.

Leave all of the browned bits and fond in the skillet for the gravy.

To Make the Gravy

Using the same skillet, melt 2 tablespoons (28 g) butter over medium heat. Add the onions and mushrooms. Cook for about 8–10 minutes, stirring occasionally, until softened and lightly browned. As the vegetables cook, scrape the bottom of the pan to release the flavorful fond into the mixture.

Add the minced garlic and cook for about 1–2 minutes until fragrant. Do not burn the garlic.

Pour in 1/3 cup (83 ml) red wine and simmer for about 10 minutes until mostly reduced. The wine adds depth and richness to the gravy.

Push the onion and mushroom mixture toward the sides of the pan to create a well in the center. Add 3 tablespoons (42 g) butter and allow it to melt.

Whisk in 3 tablespoons (24 g) flour until smooth. Gradually stir the onion and mushroom mixture into the roux. Cook for 2–3 minutes, stirring frequently, to remove the raw flour taste.

Slowly pour in 3 cups (750 ml) beef broth while stirring continuously. Scrape the bottom of the pan to fully incorporate all flavorful bits into the gravy.

Add Worcestershire sauce, soy sauce, and ketchup. Whisk until smooth and fully combined.

Bring the gravy to a gentle simmer over medium to medium-high heat.

To Finish the Salisbury Steaks

Return the Salisbury steak patties to the gravy. Reduce the heat to maintain a gentle simmer. Cook uncovered for 10–15 minutes, occasionally flipping the patties to ensure even cooking. As the steaks simmer, they release flavor into the gravy while staying tender and juicy.

The gravy should reduce and thicken naturally during this time.

Taste and adjust seasoning with salt and black pepper if needed.

To Serve

Serve hot over mashed potatoes, rice, egg noodles, toast, or crusty bread.

Spoon plenty of the mushroom onion gravy over the Salisbury steaks before serving.

Tips & Substitutions

Do not overcrowd the pan while searing the patties or they may steam instead of brown.

Cooking the patties partially before simmering helps keep them tender.

Do not cover the pan while simmering the gravy or the sauce may not reduce properly.

Merlot works especially well for the red wine, but most dry red wines can be used.

For a non-alcohol version, substitute additional beef broth for the wine.

Low-sodium soy sauce helps control the salt level while adding umami flavor.

For extra richness, use a homemade beef stock instead of broth.

This gravy pairs especially well with mashed potatoes or buttered egg noodles.