

Amish Salisbury Steak

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 25 mins

Description

First had this version of Salisbury steak at an Amish church in rural Ohio I will never forget the delicious smell of that church kitchen After a little questioning a kind woman gave me the recipe Great for a planahead meal

Ingredients

- - 1 pound ground beef - 1 cup milk - 1 cup crushed saltine crackers - 1 onion
- finely chopped - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 (10.5 ounce) can cream of mushroom soup

Instructions

1. Mix ground beef
2. milk
3. crackers
4. onion
5. salt
6. and black pepper in a bowl. Shape mixture into a narrow loaf and place onto a baking sheet. Cover and refrigerate
7. 8 hours to overnight. Preheat the oven to 350 degrees F (175 degrees C). Heat a large skillet over medium-high heat. Cut loaf into 1-inch thick slices and sear in the hot skillet until browned
8. 2 to 3 minutes per side. The inside will still be pink. Arrange slices in a roasting pan. Spread mushroom soup over steaks. Bake steaks in the preheated oven until mushroom soup is bubbling and meat is no longer pink inside
9. about 1 hour. An instant-read meat thermometer inserted into the center of a meat slice should read at least 160 degrees F (70 degrees C). Tips We like to supplement the gravy by adding additional fresh mushrooms and onion slices. You can use French onion soup instead of cream of mushroom but skip the teaspoon of salt.