



Noreen's Kitchen

Hot Hamburger Plate

Ingredients

2 pounds ground round	1 teaspoon season salt
1 teaspoon garlic powder	1 teaspoon steak seasoning
1 teaspoon onion powder	1/4 cup to 1/2 cup all purpose flour
1 teaspoon cracked black pepper	4 cups beef stock or consommé

Step by Step Instructions

Combine ground chuck with spices and mix well by hand to incorporate.

Shape into 6 patties. Poke a hole in the middle of each patty for even cooking.

Heat a cast iron skillet or heavy bottomed skillet or griddle over medium high heat.

Place burger patties on to cook. You may need to do this in batches if you have more than your pan can accommodate.

Cook for about 5 being sure there is a nice crust. Then flip and cook for an other 5 minutes.

When burger patties have been cooked completely, remove from pan to a plate lined with paper towels. Set aside.

Drain the fat from the pan and wash out your pan.

Return a few tablespoons of the fat back to the cleaned pan and whisk in the flour over medium heat.

Add the beef stock and whisk well to incorporate.

Continue to cook over medium heat stirring to avoid lumps until the gravy has thickened to your liking.

Add the cooked burgers back into the pan and turn to cover in gravy. Allow to simmer for 5 minutes.

Turn off the heat and allow to sit for five minutes before serving.

Serve with mashed potatoes and green beans, maybe a biscuit. Now you have a southern style, down home hot hamburger plate that would make any roadside diner, homestyle café or truck stop proud!

Enjoy!