



SALISBURY STEAK

- 1 1/2 Pounds Ground Beef
- 1 1/2 Teaspoons Salt
- Pepper to Taste
- 2 Teaspoons Grated Onion
- 1 Egg, Beaten

DIRECTIONS

1. Combine all ingredients, mixing thoroughly.
2. On a buttered shallow baking pan mold the meat into an oblong oval servings about 1 1/4 inch thick each.
3. Brush tops and sides of each steak with butter and place in baking dish.
4. Bake in a 450 degree oven for 10 minutes.
5. Reduce heat to 325 degrees and cook an additional 25 minutes.
6. Serve with sautéed mushrooms or heated tomato sauce.