**Carol’s One Pot Hamburgers and Gravy**

So, this is one of those recipes that I grew up on…hamburgers and gravy! It was comfort food that my sweet momma made us…a one stop pot of yumminess. It takes less than 20 minutes from start to finish to put this hearty meal on the table and you can serve it with mashed potatoes and/or your favorite vegetable. For us it was instant mashed potatoes, because it was a HUGE time saver on weeknights when my momma was working late.

That’s one thing (out of a bazillion things :) I love about my momma…she worked hard, and would get home late, but still made time to cook a great dinner to bring the family together at the dinner table. Dinner doesn’t have to take hours to make memories!

This is a great recipe to double if you are feeding more than 2 adults and a child. Takes no extra time, just extra ingredients!

**Ingredients:**

* 1 lb ground beef (can use lean ground beef or ground turkey, too)
* 1 egg
* Worcestershire sauce (4-6 dashes)
* Salt and pepper (or your favorite steak seasoning…I LOVE Canadian Steak Seasoning for this one and use about a tablespoon or 2 per pound of meat:)
* 1 can of mushrooms (you can use fresh, too, but cooking time will be longer)
* 2 packets of brown gravy mix (3 packets if you have a little one to keep occupied and you want to officially make them your official Head Gravy Maker ;)
* Olive Oil

**Optional to Serve:**

* Instant mashed potatoes or egg noodles
* Can or frozen vegetables of your choice
* Favorite pre-packaged dinner rolls (If you’re like me, we all have crazy schedules, so there is no shame in using instants, canned or frozen food.)

**Instructions:**

**Hamburger Patties-**

* In a mixing bowl, blend hamburger meat, egg, about 4-6 dashed of Worcestershire sauce, and about a tbsp or 2 of Canadian steak seasoning or use salt and pepper blend.
* Place a frying pan or pot (deep enough to enjoy the gravy) on stove over medium heat and pour in a nice amount of olive oil that will coat the bottom of the pan when heated (2-3 tbsp should do the trick).
* While oil is heating on stove, form 5-6 patties with your meat mixture.
* Place patties in oil. You know it’s hot enough when you hear that sizzle when the meat hits the pan! Flip each patty after about 2-3 minutes and cook another 2-3 minutes on the other side. You are looking for a good sear on each side is the best flavor in the world.

**Adding the Gravy-**

* Make brown gravy mixture in a mixing bowl according to mix (you should just have to add water and whisk), then pour directly into pan with your hamburger patties.
* Drain mushrooms and add to your pot. (If you decide to use fresh mushrooms, allow more cooking time and plan to throw in the frying pan at the beginning while frying the patties).
* When gravy starts to bubble, turn down to simmer and place your lid on it.
* This is a great time to warm up your vegetable and make your instant mashed potatoes. If you are serving with egg noodles, get the water boiling before you start making the dish.
* The meal is ready when your burgers are cooked through (doesn’t take very long after searing them).  
    
  Let me know if you make it and how it turns out for your family. Tag your photos online with #ZRecipes and #Carolbake!

Enjoy!:)

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Originally posted on [Carolbake.com](http://carolbake.com/)