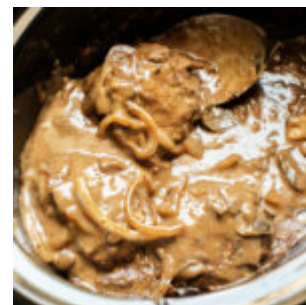


# Slow Cooker Salisbury Steak

Tender homemade beef patties in an onion gravy. Great with mashed potatoes.

Prep Time	Cook Time	Total Time
20 mins	4 hrs 30 mins	4 hrs 50 mins



4.88 from 25 votes

Course: Main Course    Cuisine: American    Keyword: salisbury steak  
 Servings: 4    Calories: 393kcal    Author: Sarah Olson

## Equipment

- Slow Cooker - 5 quart or larger

## Ingredients

### For the patties

- 1 lb. ground beef 7% fat
- 1/2 cup crushed crackers I use Ritz, but saltines work great too
- 1 egg
- 2 Tbsp. milk
- 1/8 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. garlic powder
- 1/2 tsp. dried oregano
- 2 Tbsp. cooking oil (for browning the patties)

### For the gravy mixture

- 10.5 oz. can cream of mushroom soup I use roasted garlic variety
- 1.74 oz. brown gravy mix (two .87-oz. packets)
- 1 1/4 cup water
- 1/2 tsp. dried thyme

### Veggies:

- 2 cups sliced mushrooms
- 1 white onion sliced

## Instructions

1. In a large bowl add the ground beef, crushed crackers, egg, milk, salt, pepper, garlic powder and oregano. Mix together with clean hands, don't over mix. Form the meat into 4 patties. Set aside.
2. In another large bowl, whisk together the cream of mushroom soup, gravy packets, water and thyme until smooth. Set aside.
3. In a large skillet set over medium-high heat, add enough oil to coat the bottom of the pan. When the oil and pan are hot add the patties, brown on both sides. No need to cook through.

4. Add half of the mushrooms and onions to the bottom of the slow cooker. Add the patties on top. Add remaining onions and mushrooms on top of the patties. Pour over gravy mixture.
5. Cover and cook on LOW for 4.5 hours without opening the lid during the cooking time.
6. Serve and enjoy!

## Notes

### Can I use turkey instead of ground beef?

Yes, but also use turkey or chicken gravy packets instead of beef.

### What goes good with Salisbury steak?

- Mashed potatoes or baked potatoes
- Steamed rice
- Corn
- Green salad

## Nutrition

Calories: 393kcal | Carbohydrates: 15g | Protein: 30g | Fat: 24g | Saturated Fat: 7g | Cholesterol: 119mg | Sodium: 837mg | Potassium: 685mg | Fiber: 1g | Sugar: 4g | Vitamin A: 59IU | Vitamin C: 3mg | Calcium: 53mg | Iron: 4mg

Slow Cooker Salisbury Steak <https://www.themagicalslowcooker.com/slow-cooker-salisbury-steak/>