



Amish Poor Man's Steak

Description

Sometimes the humblest dishes are also the most memorable and soul-satisfying. That's certainly the case with the Amish classic known as Poor Man's Steak. This meat and mushroom gravy concoction may be devoid of actual steak, but it more than makes up for it with pure, stick-to-your-ribs comfort and nostalgic appeal.

At first glance, Poor Man's Steak is little more than a doctored up hamburger patty drowning in a luscious mushroom soup gravy. But one bite of this economical Amish staple tells you exactly why it's endured for generations — it just tastes like home.

The genius starts with a simple mixture of ground beef, milk, cracker crumbs, onions and classic salt and pepper seasonings. These down-to-earth ingredients get formed into a rectangular loaf that's chilled overnight to allow the flavors to meld and mingle.

Once that beefy bundle is pan-fried to a glorious golden crown, it's smothered in a luscious gravy made from condensed cream of mushroom soup thinned out with a splash of water or broth. The entire dish bakes away until that mushroomy elixir has thoroughly infused the patty with soul-stirring, savory succulence.

Every bite is a harmony of nostalgic, diner-style flavors. The juicy yet crispy beef patty encased in a thick, creamy mushroom gravy with those signature salty, peppery, almost diner-esque notes from the broth. It's pure, unfussy rustic comfort at its finest.

While easy on the wallet, Poor Man's Steak definitely doesn't scrimp on satisfying, stick-to-your-ribs appeal. Just add some fluffy mashed potatoes to soak up that luscious gravy and you've got an affordable meal fit for a king.

For the full experience, consider doubling or tripling the soup gravy portion so you have extra for smothering and dipping those steak slices. A sprinkle of fresh parsley, thyme or chives also offers a lovely herbal aroma and brightness to cut through the richness.

Serve it up with a side of buttery candied carrots or stewed tomatoes and you've got a quintessential, budget-conscious meat-and-potatoes meal to satisfy any hungry household. No matter how humble the ingredients, there's something incredibly nostalgic and comforting about Amish Poor Man's Steak that elevates it beyond the ordinary.

It's the kind of simple, stick-to-your-ribs fare that instantly transports you back to family dinners and church potlucks of yesteryear. You can practically envision the steam rising from a giant aluminum roasting pan of this savory creation adorning a long table surrounded by loved ones.

While born out of economic necessity, Poor Man's Steak has stood the test of time as an enduring taste of precious memories and the humble beauty of rustic Amish cuisine. One bite channels the warmth and goodness of home-cooked meals shared with those who matter most. And really, isn't that priceless soul comfort we're all craving?

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Amish Poor Manâ??s Steak

Ingredients:

- 1 lb ground beef
- 1 cup milk
- 1 cup cracker crumbs
- 1 tsp salt
- 1/4 tsp black pepper
- 1 small onion, finely chopped
- 1 (10.5 oz) can cream of mushroom soup
- 1 (10.5 oz) can water or broth

Instructions:

1. In a bowl, mix together the ground beef, milk, cracker crumbs, salt, pepper and onion until well combined.
2. Form the beef mixture into a loaf shape and place on a plate or baking dish. Cover and refrigerate overnight.
3. The next day, remove beef loaf from fridge. Slice into 1/2-inch thick slices or patties.
4. Dredge or roll the beef slices/patties lightly in flour.
5. In a skillet over medium-high heat, pan fry the beef slices until browned on both sides.
6. Transfer browned beef to a baking dish.
7. In a bowl, whisk together the cream of mushroom soup and 1 soup can of water/broth until smooth.
8. Pour the mushroom soup gravy over the beef in the baking dish.
9. Bake at 350Â°F for 1 hour until hot and sauce has thickened.
10. Serve the poor manâ??s steak slices smothered in gravy over mashed potatoes or egg noodles.

Give this nostalgic, budget-friendly Amish dinner a try for the ultimate in down-home, gravy-licious comfort food satisfaction. Simple ingredients, maximum flavor!

Category

1. Grandma Recipes

Date Created

27/02/2025

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