

Salisbury Minute Steak

Ingredients:

6 oz. fresh sliced mushrooms
1 med. onion, chopped
3 cups beef broth (See Beltie beef broth recipe for amazing broth!)
1 oz. package brown gravy mix (dry)
2 Tbsp. ketchup
1 tsp. dijon mustard
2 Tbsp. fresh or dried parsley flakes
1 tsp. cracked pepper
1/2 tsp. salt
2 Tbsp. cornstarch
4 Tbsp. water
1 package Belted Galloway minute steaks

Directions:

Place Mushrooms and onions in bottom of slow cooker. Layer minute steaks on top. Combine all other ingredients EXCEPT water and cornstarch and pour over beef. Cook on low for about 6 hours. Carefully remove minute steaks (they will be very tender). Combine cold water and cornstarch. Stir into broth and let cook a few minutes until thickened. Add steaks back into the sauce to coat. May be served over mashed potatoes or rice. Makes about 3-4 servings.