

[RECIPE HAMBURGER GRAVY](#)



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Hamburger Gravy Recipe Allrecipes com

Place hamburger in a large, deep skillet. Crumble and cook over medium high heat until evenly brown. Remove from heat and sprinkle flour over cooked hamburger. Stir until evenly coated and all fat is absorbed. Place skillet over medium heat, add 1/2 of milk and stir until gravy begins to thicken.

<http://ebookslibrary.club/Hamburger-Gravy-Recipe-Allrecipes-com.pdf>

Hamburger Gravy Recipe Genius Kitchen

In a large skillet, brown ground beef. Drain well. Add soup, onions and salt& pepper to taste, beef bouillon, add 1 1/2-1 3/4 can of water (using the soup can) to the mixture. Stir in slowly. Simmer 15 to 20 minutes. Thicken gravy with the flour to the consistency you prefer. Simmer 5 minutes more. Serve over mashed potatoes.

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Hamburger Gravy Recipe BettyCrocker com

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Dad's Hamburger Gravy Recipe Allrecipes com

Crumble the ground beef into a large deep skillet over medium-high heat. Cook and stir until evenly browned. Drain most of the grease, leaving just enough to coat the pan. Add the onions, and cook for a few more minutes. Pour 4 cups of the milk into the pan, and stir to scrape up any bits of food that could burn on the bottom of the pan.

<http://ebookslibrary.club/Dad's-Hamburger-Gravy-Recipe-Allrecipes-com.pdf>

Hamburger Gravy Recipe Taste of Home

Instead of mashed potatoes I served the "gravy" over baked potatoes. The result was great and filling. Will definitely make again and serve with a salad. I think the recipe would have been a little bland without the adjustments.

<http://ebookslibrary.club/Hamburger-Gravy-Recipe-Taste-of-Home.pdf>

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Hamburger Gravy Recipe Genius Kitchen

This is sort of like a version of Beef Stroganoff, but it is a very simple recipe. Traditionally, this is served over mashed potatoes.

<http://ebookslibrary.club/Hamburger-Gravy-Recipe-Genius-Kitchen.pdf>

How to Make Hamburger Gravy 11 Steps with Pictures

The basic gravy recipe above tastes great on its own, but it's not the final word on hamburger gravy. For example, if you want to give your gravy a slightly more complex taste, try adding these dried herbs with the salt, pepper, etc. at the end of the recipe.

<http://ebookslibrary.club/How-to-Make-Hamburger-Gravy--11-Steps--with-Pictures--.pdf>

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