



## Saucy Burger Steak Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>28</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 1 cup bread, white loaf, chopped
- 2 Tbsp milk, evaporated
- 500 g beef, ground
- 2 pcs egg
- 2 Tbsp oil, for pan-grilling
- 2 Tbsp butter
- 1 1/2 Tbsp garlic, crushed
- 1/8 cup button mushroom, canned, sliced
- 1 pack DEL MONTE Quick 'n Easy Gravy Mix (30g), dissolved in 1 cup water

### Preparation:

1. Combine bread and milk. Mix until bread is soggy. Combine with beef and egg. Mix well.
2. Divide mixture into portions, about 2 tablespoons each and form into patties. Pan-grill in oil until brown on both sides. Set aside.
3. Sauté garlic and mushrooms in butter. Add DEL MONTE Quick n Easy Gravy Mix. Simmer over low heat until thick.

### Chef's Tip

The soaked slice bread serves as a moistener and binder which will keep the patties juicy.

### Lusog Notes

This dish is a source of iron that helps in the transportation of oxygen throughout the body through the production of hemoglobin. It is also a source of vitamin A which protect one from infections by keeping the immune system healthy.

### Cooking Skills Needed

- Boiling
- Pan-Grilling
- Sautéing
- Grilling
- Simmering

### Cooking Tools

- Measuring Spoon
  - Measuring Cups
  - Spatula
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