

GROUND BEEF WITH MUSHROOM GRAVY

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Ground Beef with Mushroom Gravy is delicious served over rice. Follow our easy, step-by-step, photo illustrated instructions with printable recipe.



Super easy to make. Delicious over rice or noodles.



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Ground Beef with Mushroom Gravy Recipe

This is one of those meals you can have on the table in no time at all. It's a great way to stretch out a pound of ground beef and make a deliciously satisfying meal at the same time.

Mama made this a lot during my late teen years and early twenties. Probably because she knew how much I liked it. I'm not sure where she got the recipe from but I suspect it came from a magazine or some such place.

It quickly became a favorite of mine and I was always happy to see it on the table.

Mama made this in her large electric frying pan/skillet and always served it with a large pot of white rice. I'm sure it would be just as delicious over egg noodles, but we never had it that way at home.

Sometimes, just to be a bit different, Mama would make very small, bite sized beef patties with the ground beef. I know it was a bit more work than just breaking up the beef in the skillet, but Mama did love to cook so it was just her way of showing more love.

Sometimes she would add some chopped onions to the beef as it was browning, but I didn't include that in this version. Make it your own, add them if you like.

You can easily double the recipe if you need to make more.

So, if you're ready for a really quick and easy meal, then let's head on out to the kitchen, and... Let's Get Cooking.



Ground Beef with Mushroom Gravy: You'll need these ingredients.



Place your skillet over Medium heat on your stove top. Add the ground beef.



As the beef begins to brown, use a spatula or spoon to break the beef up into small bits.

Cook the beef until it's browned, stirring it often to prevent burning.

Drain any excess grease from the pan once the beef is done. I was using a 93% lean ground beef that hardly had any fat at all. Didn't have to drain a thing, but you don't want to leave a lot of grease in the pan if using a higher fat content ground beef. It'll just end up tasting greasy.



Add the can of mushroom soup.



Fill the empty soup can with milk, then pour that into the skillet. Give it a good stir.



Add the black pepper.



Add the salt.



Stir the mixture up well, then reduce the heat to Medium-Low and let it simmer for about 10-15 minutes to bring all the flavors together. Remove from heat when done.



Enjoy!

This Ground Beef with Mushroom Gravy is a favorite of mine when served over rice. You've got to love a dish this quick and easy to prepare. Smile.