

HAMBURGER CASSEROLE RECIPE

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Easy to follow, step-by-step, recipe on how to make this delicious Hamburger Casserole.



Hamburger Potato Casserole with Mushroom Gravy and lots of cheese.

This was one of my favorite dishes that Mama use to make during my late teen years. I know I say that about a lot of our recipes, but it's because I really did seem to like most all of them. Smile.

Hamburger Casserole was usually served through the week for supper and not often featured on the Sunday dinner table. I'm not certain why that was, it just was. Mama had her reasons I guess.

It's very easy to make and it serves a crowd, so it's perfect for family night meals, and it's also perfect as a dish to carry to a church dinner or family get together.

I recently did a recipe very similar to this called **Ground Beef with Mushroom Gravy**. That version is suitable for serving over rice or egg noodles, while this version is complete as is with the addition of the sliced potatoes. It just depends on what you might be looking for.

It had been awhile since I cooked this casserole, so when I took my first bite I was immediately transported back in time to sitting around the table with Mama and my own small family as we enjoyed another one of Mama's great comfort food meals. Food does that sometimes, and I love the feeling.

So, if you're ready to try this for yourself, then let's head on out to the kitchen, and... Let's Get Cooking!

Hamburger Casserole – You'll need these ingredients.

Start by spraying a 9x13 casserole dish with cooking spray. You could also just use butter to lightly coat the bottom and inside of the dish. Set this aside for later.

You will need to pre-heat your oven to 350F degrees.

Slice the onion any old way you like.

I cut mine in rings first, then sliced those into quarters.

Place a skillet over Medium heat on your stove top. Add the ground beef and cook until lightly browned. You will need to drain off the grease once it's browned and just set the beef aside for later.

Place both cans of the Mushroom Soup in a large mixing bowl.

Add the milk.

Add the salt.

Add the black pepper.

Grab a large spoon and mix everything together until fully combined.

It's time to slice the potatoes. We save this step until last so the potatoes don't turn dark once they are cut. You'll need a good sharp knife to slice your potatoes. Carefully slice the potatoes into slices about 1/8th inch thick. If you leave them too thick, they may not get done.

You can peel the potatoes if you prefer, but I like to leave the skins on after giving the potatoes a good washing. It's just me. Smile.

Place a layer of the sliced potatoes in your greased casserole dish.

Layer about half of the ground beef on top of the potatoes.

Add about half of the onions on top of the ground beef.

Add a layer of cheese next.

Layer about half of the mushroom soup on top of the cheese.

Repeat the whole layer process again.

When I put the second layer of potatoes in the dish, I used my hand to slightly press everything down into the dish. This helps force some of the mushroom soup down around the bottom layer of potatoes and compacts the dish so you can add the second layer of items.

You will need to reserve about a cup of the cheese to place on top later.

Let the layer of soup be the last layer. Again, we are saving some of the cheese for later.

Cover the entire dish with a sheet of aluminum foil making sure the edges are tight and secure.

Place the casserole dish in your pre-heated oven and let it bake for one hour and thirty minutes.

After 1-1/2 hours, remove the dish from the oven. Remove the aluminum foil.

Try to test one of the potatoes down in the dish to be sure they are getting tender. This will help determine how long you need to let the dish cook in the next step.

Sprinkle the top with the remaining cheese.

Place the UNCOVERED dish back in the oven for about 15 more minutes to melt the cheese.

You can let it bake longer if your potatoes need to cook more. Just watch it so the cheese on top doesn't burn.

When it's done, remove the dish from the oven and place it on a wire rack to cool for about 10-15 minutes prior to serving.

Enjoy!

I could just about put this stuff between two slices of bread and eat it as a sandwich. It's a quick and easy main course for all of your favorite sides of greens and beans.

Since I didn't peel my potatoes, some of the browned edges were a little bit chewy but that's just the way I like it. I do hope you try our Hamburger Potato Casserole Recipe and I look forward to hearing your Comments on it in the section below.