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- Amish Hamburger Steak Bake

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Ingredients:

- 1 1/2 lbs ground beef
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper to taste
- 2 cups milk, divided
- 1/4 cup all-purpose flour
- 4-5 medium russet potatoes, thinly sliced
- 1 medium onion, thinly sliced
- 1 cup shredded cheddar cheese

Instructions:

1. Preheat oven to 375°F and grease a 9×13 baking dish.
2. In a bowl, mix the ground beef with garlic powder, onion powder, salt and pepper. Form into 6 patties.
3. In a skillet, brown the patties on both sides, but don’t fully cook through. Set aside.
4. In the same skillet, whisk together 1 cup milk and the flour until smooth. Slowly whisk in remaining 1 cup milk until a gravy forms. Season with more salt and pepper if needed.
5. Layer half the potato slices in the bottom of the baking dish. Top with half the onion slices.
6. Place the browned hamburger patties over the onions.
7. Layer the remaining potatoes and onions on top of the patties.
8. Pour the prepared gravy evenly over everything.
9. Cover dish with foil and bake for 1 hour.
10. Remove foil, top with shredded cheese, and bake uncovered for 15 more minutes until cheese is melted.

Let me know if you need any other details on bringing this wonderfully cozy and comforting Amish Hamburger Steak Bake to your table!