

Cloppities

Cook Time: 40 minutes

4 servings

Ingredients

1 pound ground beef
1/3 cup chopped onions
1/2 tsp garlic powder
1/4 tsp salt
1/2 tsp black pepper
2 slices bread
2 tbl + ½ cup milk
1 egg
1 tbl flour
Salt & pepper to taste
Dash of tabasco

Directions

In a bowl mix ground beef, onions, garlic powder, salt and pepper. In a separate plate/bowl, place a slice of bread. Sprinkle with 1 tbl milk until it is soft, but not soggy. Tear bread into little pieces and add to beef mixture, repeat with second slice of bread. Combine mixture thoroughly.

Shape beef mixture into 8 patties. Heat a large skillet over medium high heat. Fry patties 4-5 minutes on each side until cooked through. Remove from skillet and keep warm.

Add flour to pan drippings, and cook for about a minute. Add the milk a little at a time to the gravy until it reaches desired consistency. Season to taste with salt, pepper and tabasco.