



Chopped Steak Old Covered Wagon Inn Style

In the 1920s, diners and roadside eateries popularized this dish

- 1 Tablespoon avocado oil
- 1 large onion, peeled, sliced
- 3 ounces sliced wild mushrooms, stems (removed if tough)
- Salt and ground pepper to taste
- Water as needed
- 2 Tablespoons milk
- 1 slice white bread, trim crust
- 1 pound ground Wagyu blended beef
- 1/8 cup fresh parsley, minced
- 1 large egg, slightly beaten
- 1/4 teaspoon white pepper
- 1 teaspoon salt

- Heat oil in large skillet, add sliced onion; cook until beginning to soften and turn golden brown; remove a quarter of onions to cutting board; mince onions when cooled.

- Add mushrooms to the remaining onions in skillet, season with salt and pepper. cook until soften and browned. Add water to skillet to moisten the onions and mushrooms, cooking until warm; remove from skillet; set aside.
- In a large bowl, pour milk over bread to soak.
- Add beef, breaking it apart, minced parsley, egg, minced onions, white pepper, and salt, mix ingredients well.
- Divide into 4 equal portions, form into patties.
- Sauté patties for about 10-15 minutes or medium heat, turn to brown both sides and reach 165 degrees F. when tested for doneness.
- Remove to serving plate; top with sauteed onions and mushrooms.

Serves: 4

Recipe Inspired by: Old Covered Wagon Inn in Pennsylvania

The original recipe was served with toasted garlic bread.

About the Recipe: If you want an extra-special ground beef burger that is moist, simple-to-make, and top quality delicious, try this chopped steak burger. It uses simple ingredients and can be paired with a variety of side dishes.

Recipe Story: This recipe was served in the beautiful Outdoor Rainbow Terrace at the Old Covered Wagon Inn. It's located in the area of the Valley Forge State Historical Park. Covered Wagon Inn in Strafford, PA was built around 1780 as a way station for travelers and commercial traffic on the busy road between Philadelphia and Lancaster.

The term "Hamburger steak" appeared in the 1800s, as German immigrants brought the concept to the United States. By 1834, chopped meat dishes were noted in American culinary records. Starting from the 1920s, diners and roadside eateries popularized the dish, cementing its status as comfort food. By the mid-1900s, the rise of fast-food chains incorporated chopped steak into hamburgers, further promoting its appeal. Today, restaurants from family diners to upscale establishments feature chopped steak on their menus, often enhancing it with gourmet ingredients. It will appear under many different names like Hamburger Steak, Salisbury Steak, Steak Diane, or Chopped Steak with Blue Cheese.

For More Information See:

<https://www.chefsresource.com/what-is-a-chopped-steak/>