Loco Moco

Prep Time 20 minutes | Cook Time 20 minutes | Total Time 40 minutes | Servings 4

Ingredients

For the patties:

- 1 pound (450g) ground beef
- 1/2 cup panko bread crumbs
- 1/2 cup sweet onion , minced
- 1 egg , beaten
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- vegetable oil, for frying

For the gravy:

- 1 1/2 cup beef broth
- 2 tablespoons all-purpose flour
- 2 tablespoons butter
- 2 dashes Worcestershire sauce
- salt and pepper to taste

For the assembly:

- 2 cups cooked white rice , hot or warm
- 4 eggs , cooked sunny side up

Instructions

1. The patties. Combine all the ingredients together and make 4 patties. Heat the oil in a skillet an fry the patties until desired doneness. I did like 4 minutes per side. Transfer to a plate.
2. The gravy. Use the same skillet you used for cooking the patties. Scrape up the browned bits of the meat. Melt the butter. Whisk in the flour and continue whisking until you get a light-brown paste. Slowly pour in the broth, whisking continually until the flour is combined with the broth. Bring to a boil, reduce to simmer, add the Worcestershire sauce and cook for 5 minutes more. Season to taste.
3. The assembly. Serve the patties over the cooked rice and top each patty with the fried egg. Pour the gravy over the top and enjoy!

See also: Hawaiian Macaroni Salad

https://cookingtheglobe.com/loco-moco-recipe/

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