

Morton's Chopped Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/2	tablespoon	olive oil
1/2	cup	yellow onion - finely diced
2	pounds	ground sirloin
6	tablespoons	tomato juice
1/4	cup	red bell pepper - finely chopped
1/4	cup	green bell pepper - finely chopped
1	large	egg - lightly beaten
1/2	tablespoon	kosher salt
1/2	teaspoon	fresh ground black pepper
		thick chili sauce

Preheat broiler and position a rack 4 inches from the element.

In a small saute pan, heat the olive oil over medium-low heat and saute the onion for 3 to 5 minutes or until tender and lightly browned. Set aside to cool slightly.

In a large bowl, use your hands to gently mix the ground beef with the tomato juice, both bell peppers, egg, salt, black pepper and cooled onions.

Shape into 4 oval patties, each about 1 inch thick.

Put the patties on a broiler pan and broil for about 7 minutes. Turn with a spatula and broil the other side for 6-8 minutes or until desired degree of doneness.

Serve with sauce.