

Classic Patty Melt Recipe



Ingredients:

For the patties:

1 lb ground beef
Salt and pepper to taste
1 tsp Worcestershire sauce
2 large yellow onions
For the onions:
2 tbsp butter
Salt to taste

For the sandwich:

8 slices of rye bread or your preferred bread
8 slices of Swiss cheese or a combination of Swiss and American cheese
4 tbsp butter, softened for toasting the bread

Instructions:

Prepare the onions:

Heat 2 tablespoons of butter in a large skillet over medium heat.

Add the sliced onions and a pinch of salt.

Cook, stirring occasionally, until the onions are caramelized and golden brown, about 20-25 minutes. Lower the heat if the onions start to brown too quickly. Remove the onions from the skillet and set aside.

Prepare the patties:

In a large bowl, combine the ground beef with Worcestershire sauce if using, salt, and pepper. Mix gently to combine.

Divide the meat into 4 equal portions and shape each portion into a patty that is slightly larger than the bread slices, as the patties will shrink when cooked.

Heat the skillet over medium-high heat. Cook the patties for about 3-4 minutes per side, or until they reach your desired level of doneness. Remove from the skillet and set aside.

Assemble the sandwiches:

Lay out the bread slices on a clean surface. Place a slice of cheese on each piece of bread.

Place a cooked patty on top of the cheese on half of the bread slices.

Top each patty with a generous portion of caramelized onions.

Add another slice of cheese on top of the onions. Complete the sandwich with the remaining bread slices, cheese side down.

Cook the sandwiches:

Heat 1 tablespoon of butter in the skillet over medium heat. Place the sandwiches in the skillet you may need to do this in batches and cook until the bread is golden brown and the cheese is melted, about 3-4 minutes per side. Add more butter to the skillet as needed when flipping the sandwiches.

Serve:

Once the sandwiches are golden brown and the cheese is melted, remove them from the skillet.

Let the sandwiches rest for a minute, then cut them in half and serve immediately.