



Fisher Meats

Patty Melts

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Patty Melts

- 1 1/2# hamb. or ground chuck
 - salt & pepper, to taste
 - 1/4 tsp each garlic & onion powder
 - 2-3 dashes of Worcestershire sauce
 - 1 sweet onion, sliced thin
 - 4-6 tbs butter, divided
 - 4 slices Swiss or cheddar cheese
 - 8 slices rye bread (I prefer the light rye)
- Cooking Instructions:**
- melt half the butter in a large skillet over med heat
 - add the onions, seasoning with salt & pepper
 - cook for approx. 20 minutes, until soft & lightly browned, stir often
 - meanwhile, mix the burger with the Worcestershire and seasonings
 - form into flat patties
 - fry until cooked through
 - wipe out the pan & add about 1 tbs butter
 - place the patty on the bread, top with onions, then cheese, & the top with another piece of bread
 - toast on each side until the bread is lightly browned and the cheese is melted (I sometimes place a lid on top to help the cheese melt)
 - Enjoy!