



Fisher Meats

Patty Melts

Mon Nov 12 2018, 02:36pm

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!