

Patty Melt

2 servings

40 minutes

Ingredients

1 tbl butter

1 medium onion, cut in half at the root and sliced into half moon pieces

1/2 lb lean ground beef

1 tsp minced onions

Salt and pepper to taste

4 slices rye bread

1-2 tbl softened butter

4 slices swiss cheese

4 toothpicks (I like the frilly kind)

Directions

Melt butter in a large skillet over medium heat. Add onions to melted butter making sure to separate them. Turn heat to low and continue to sauté until they are caramelized and light brown, about 15-20 minutes.

Meanwhile mix ground beef, minced onions, salt and pepper. Form the meat into patties similar to the shape of your bread. When onions are done, move them off to the side of the skillet to keep them warm. Return heat to medium, cook patties until they are cooked to your desired temperature. Remove patties and onions to a plate to prepare sandwiches.

Butter one side of each of the slices of rye bread. Keeping the skillet on medium heat, place two of the slices in the pan butter side down. Place one slice of cheese on each slice of bread, followed by the beef patty. Divide the grilled onions, placing half on top of each burger, followed by the remaining slices of swiss cheese, and finally the other two pieces of buttered rye bread.

Cook sandwiches for about 5 minutes on each side. After flipping sandwiches for the last time, place toothpicks, through all layers of the sandwich. This will help to keep them stable when removing them from the pan, and slicing them.