

PATTY MELT SANDWICH

F EASY

Last Modified: 07/10/2021

PREP: 5 Min
COOK: 30 Min
STOVETOP

SANDWICH

MAKES 2 SANDWICHES

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|---------------------|----------|
| 1/2 | Pound | Ground Beef (80/20) | |
| 4 | Slices | Seeded Rye Bread | |
| 4 | Slices | Swiss Cheese | |
| 2 | Slices | American Cheese | |
| 4 | Tbsp | Salted Butter | Divided |
| 3/4 | Tsp | Sea Salt | To Taste |
| 1/2 | Tsp | Ground Black Pepper | To Taste |

CARAMELIZED ONIONS

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|-----|--------|---------------------|----------|
| 1 | Medium | Yellow Onion | Slivered |
| 1 | Tbsp | Salted Butter | |
| 1/4 | Tsp | Sea Salt | |
| 1/4 | Tsp | Ground Black Pepper | |
| 1/2 | Cup | Water | |

SAUCE

| | | | |
|-----|------|--------------------------------------|--------|
| 1 | Tbsp | Ketchup | |
| 1 | Tbsp | Cider Vinegar | |
| 1 | Tsp | Light Brown Sugar | Packed |
| 1 | Tsp | Worcestershire Sauce (Lea & Perrins) | |
| 1/4 | Cup | Water | |

PREPARATION

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| FACTOID | Easy to create, complex flavors, crunchy Beef, sweet & sour Onions, gooey Cheeses & seeded Rye Bread. What's not to like? Available in nearly every Diner in the United States. Easily doubles & triples for more goodness. This REQUIRES a 12" cast iron frying pan & Lid. |
| HINTS | Using a small square of either Parchment Paper or Waxed Paper for moving each patty will keep the patties in one piece for frying. |
| TOOLS | 1) 12" Cast Iron Frying Pan & Lid 2) Small Mixing Bowl 3) Wide Spatula |
| PREP | 1) Thinly sliver the Onion and set it aside. |
| 1 | PATTIES: Cut 2 squares of Parchment Paper larger than the Bread Slices. Divide the Hamburger into 2 equal pieces. Place each piece on a Parchment Square and using your fingers press the Hamburger into thin, round, even patties that are larger than the Bread Slices (around 1/4" thick). Sprinkle the tops evenly with 1/4 of the Salt & Pepper. |

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| 2 | FRYING: In a 12" cast Iron skillet over medium high heat, melt 1 tablespoon of Butter. Swirl the pan to evenly coat. Add in the Patties Salted side down & gently peel off the parchment paper. Sprinkle the tops evenly with another 1/4 of the Salt & Pepper. Fry until crispy brown, about 5 to 7 minutes. |
| 3 | FRYING: Using a wide spatula, carefully turn the Patties over. Fry until just starting to brown, about 2 minutes. |
| 4 | MEANWHILE: LIGHTLY toast the 4 Rye Bread Slices (NO color at all, just dry). Lay a piece of Swiss Cheese on each Slice. Add a slice of American Cheese on the 2 bottom slices. (tear off any overhanging Cheese). |
| 5 | 1 ST BUILD: Add a patty on to of the Cheeses on the Bottom Bread Slices. |
| 6 | CARAMELIZED ONIONS: Add a tablespoon of Butte in the skillet & swirl to spread it around. Stir in the Onions and fry until softened, stirring often, about 5 minutes. |
| 7 | SAUCE: In a Small mixing bowl, stir in the Ketchup, Worcestershire Sauce, Water and Vinegar until well mixed. Stir in the Brown Sugar until dissolved. |
| 8 | CARAMELIZED ONIONS: Stir the Sauce into the softened Onions, cover and allow to cook stirring often until caramelized, about 4 to 5 minutes. |
| 9 | 2 ND BUILD: Add 1/2 of the Caramelized Onions on top of each Hamburger Patty. Place the Rye Bread & Cheese tops on top of the Onions. |
| 10 | SANDWICH: rinse the skillet and wipe dry with paper towels. Return to the stovetop over medium heat. Add in a tablespoon of Butter and swirl to coat the pan evenly. Gently, add in the Sandwiches (bottom down) and fry while covered for 5 minutes, until lightly browned. Shift the Sandwiches every so often so they brown evenly. |
| 11 | SANDWICH: Turn the sandwiches over, add a last tablespoon of butter in between them and fry while covered for 5 minutes, until lightly browned. Shift the Sandwiches every so often so they brown evenly. |
| SERVE | with a sharp knife, GENTLY cut each Sandwich in half diagonally and serve with a nice slice of Dill Pickle on the side |

