



Patty Melts

Ingredients needed for Patty Melts

- 1 loaf of Aunt Millie's Seedless Rye Bread
- 1 pound of Ground Beef
- 8 slices of Swiss cheese
- 1 large white onion, thinly sliced
- 3 tablespoons unsalted butter
- 1 teaspoon of Worcestershire sauce
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Salt and Pepper, to taste



Directions for Patty Melts

1. In a large skillet, set to medium-high heat and melt 1 tablespoon of butter.
2. Add the onions to the skillet and season with salt and Pepper to taste. Cook onions until soft and brown. Once finished, remove from skillet and transfer to a bowl.
3. Combine ground beef, Worcestershire Sauce, garlic powder, onion powder, and salt and Pepper to taste in a large mixing bowl. Mix and shape into 4 even patties.
4. Over medium-high heat, cook the patties to the desired temperature in the same pan as the onions. Remove and set aside once cooked.
5. Wipe down the skillet and set to medium-low heat.
6. Butter one side of each slice of bread and add the buttered side to the skillet.
7. Place one slice of cheese on the bread in the skillet, layer with a patty, onions, and the other slice of cheese. Top each sandwich with the remaining slices of bread buttered side up.
8. Cook until golden brown, and the cheese has melted. Remove from skillet once finished.
9. Serve and enjoy your Patty Melts!

