



# Patty Melts

## Recipe courtesy of Ree Drummond

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Total Time:

1 hr 10 min

Prep: 30 min

Cook: 40 min

Yield: 4 servings

### Ingredients

- 1 stick butter
- 1 whole large onion, halved and sliced
- 1 lb ground beef
- 4-5 dashes Worcestershire sauce
- 8 slices rye bread
- 8 slices Swiss cheese

### Directions

1. In a medium skillet, melt 2 tablespoons of the butter over medium-low heat. Throw in the sliced onions and cook slowly until the onions are golden brown and soft, 20 to 25 minutes, stirring occasionally.
2. In a medium bowl, mix together the ground beef, Worcestershire and some salt and pepper. Form into 4 patties.
3. Melt 2 tablespoons of the butter in a separate skillet over medium heat. Cook the patties on both sides until the **internal temperature is 160°F**.
4. Assemble the patty melts this way: Slice of bread, slice of cheese, hamburger patty, a quarter of the cooked onions, another slice of cheese and another slice of bread.
5. On a clean griddle or in a large skillet over medium heat, melt 2 tablespoons of the butter and grill the sandwiches until golden brown. Remove the sandwiches and add the remaining 2 tablespoons butter to the skillet. Return the sandwiches to the skillet, flipping them to the other side. Cook until golden brown/crisp, and until the cheese is melted. Slice in half and serve immediately.

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