



PATTY MELTS

INGREDIENTS

- 6 Tbsp butter, softened, divided
- 2 Tbsp olive oil
- 3 yellow onions
- 8 slices sourdough bread
- 4 Tbsp mayonnaise
- 1lb ground beef
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tsp salt, divided
- 1/4 tsp pepper
- 1 tsp Worcestershire
- 8 slices Swiss cheese

DIRECTIONS

1. Caramelize your onions. Slice the stems off your onions and slice them down the center from the stem to the root. Take the peel off the onion halves and slice them thinly into moon shapes.
2. 2 Tbsp of butter and 2 Tbsp olive oil in a non-stick skillet over medium heat. Add the onions and cook until golden and caramelized. To sweeten them you can add 1/2 tsp of brown sugar if desired. When finished set aside.
3. In a small bowl mix 4 Tbsp of butter and mayonnaise until combined. Set aside.
4. In a medium bowl mix the ground beef, onion powder, garlic powder, 1 tsp salt, pepper and Worcestershire. Form the meat mixture into 4 patties that are the same shape as your slice of bread but a little bigger. Sprinkle with remaining salt.
5. Heat a pan over medium heat. Cook the beef patties on both side to desired doneness.
6. Butter each piece of sourdough with 1 Tbsp of the butter/mayonnaise mixture.
7. Wipe out the pan and place it back on medium-low heat. Place 1 slice of Swiss cheese on the dry side of each piece of bread.
8. Top each piece of cheese with a beef patty. Divide the caramelized onions between the sandwiches and top with 2nd cheese slice. Top each sandwich with the remaining bread slices butter side up.
9. Cook until golden brown and the cheese is melted. Repeat on each the other side. Remove from pan and serve.

BENEKER
Family Farms



PATTY MELTS

SHOPPING LIST

Butter
Olive oil
Yellow onions
Sourdough bread
Mayonnaise
Onion powder
Garlic powder
Salt
Pepper
Worcestershire
Swiss cheese

SIDE OPTIONS

Side Salad
Peas
Green Beans