

R&J GRUNTS®

PATTY MELT

Yield: 2 servings



INGREDIENTS

1 lb. ground beef
4 slices rye bread
6 Tbsp. melted butter
1 large onion, halved and thinly sliced
8 slices American cheese
6 pickle chips
2 cups potato chips (optional)
1 Tbsp. oil
¼ cup water
Salt and black pepper, to taste

METHOD

1. Preheat a large skillet or cast-iron pan over medium-low heat.
2. Add oil, sliced onions, and water to the pan and season with a pinch of salt. Cook on medium-low, stirring frequently to prevent sticking or burning until well caramelized. Remove from pan and reserve until ready to use. Wipe out pan.
3. Heat the skillet or pan again over medium-high heat.
4. Divide the ground beef into 2 equal portions and gently shape into two oval-shaped patties slightly larger than the bread. Season both sides with salt and black pepper.
5. Sear the patties in the cast iron skillet and cook to desired doneness.
6. While the patties are cooking, toast or griddle the bread with a light drizzle of butter until well-toasted and crispy.
7. Melt two slices of cheese onto each piece of buttered, toasted rye bread and keep warm.
8. Warm the caramelized onions in the skillet and place them on top of each patty.
9. Assemble each sandwich by placing a patty topped with the caramelized onions between the two pieces of the cheesy, toasted bread.
10. Slice each sandwich in half and serve with potato chips and pickle chips on the side.

