

L. WOODS®

TAP & PINE LODGE

PRIME PATTY MELT

Yield: 4 Servings



INGREDIENTS

FOR PRIME PATTY MELT

4-7 oz. prime hamburger patties
8 slices American cheese
8 slices marble rye bread
8 Tbsp. garlic aioli (*see sub-recipe*)
caramelized onions, to taste
(*see sub-recipe*)
melted butter, to taste
4 pickle spears
ketchup, to taste

FOR GARLIC AIOLI

½ cup Hellmann's mayonnaise
2½ tsp. minced roasted garlic
¼ tsp. lemon juice
paprika, to taste
kosher salt, to taste
fresh ground black pepper, to taste
**This recipe prepares 1 cup of garlic aioli. Refrigerate in an airtight container for up to 5 days.*

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METHOD

FOR GARLIC AIOLI

1. Add all ingredients to a mixing bowl and whisk together until fully combined.
2. Refrigerate in an airtight container for up to 5 days.

FOR CARAMELIZED ONIONS

1. Julienne or slice onions into thin strips.
2. Bring a pan or griddle to high heat. Carefully drizzle olive oil onto the pan and add sliced onions.
3. Sauté until deep golden brown and caramelized, about 20 minutes. Halfway through, add kosher salt to taste and stir until evenly distributed. Using a spatula, occasionally stir to avoid burning.
4. Once caramelized, take onions off heat and allow to cool.
5. Set aside until ready to serve.

FOR PRIME PATTY MELT

1. Season both sides of the hamburger patties generously with kosher salt and fresh ground black pepper. Pre-heat a cast iron pan or griddle.

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FOR CARAMELIZED ONIONS

2 Spanish onions

½ tsp. kosher salt

3 Tbsp. olive oil

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2. Place the seasoned hamburger patties onto the pan or griddle and cook for 3 minutes on medium high heat, or until the bottom is seared and brown. Flip hamburger patties and cook for another 3 minutes or until cooked to your desired doneness.
3. Add two American cheese slices to each patty and heat until melted.
4. Toast marble rye bread in a toaster oven, or using melted butter in a hot pan or griddle.
5. To build each Prime Patty Melt, smear garlic aioli on both sides of the toasted marble rye bread, then add cooked hamburger patty with melted cheese. Top with caramelized onions to taste and toasted marble rye bread.
6. Slice diagonally and serve with a pickle spear and additional garlic aioli or ketchup to taste

