**Patty Melt**

RECIPE

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**INGREDIENTS**

* 2 sticks butter
* 5-6 yellow onions sliced
* 5 pounds ground beef
* 5 tablespoons Worcestershire sauce
* Salt and pepper
* 40 slices Swiss cheese
* 40 slices bread any variety

**DIRECTIONS**

1. In a medium skillet, melt 1 stick of butter over medium-low heat. Add sliced onions and cook slowly for 20 to 25 minutes, stirring occasionally, until the onions are golden brown and soft.
2. In a medium bowl, mix together the ground beef, salt & pepper, and Worcestershire to combine.
3. Using a 4-ounce scoop, make 20 balls. Form into patties and press with your finger to make a dent in the middle of the burger (stops burger from become dome shape and shrinking when cooking).
4. In a skillet over medium heat, cook patties on both sides until totally done so that internal temperature reaches 165 degrees.
5. To assemble, place one slice of cheese on bread, then patty and some cooked onions, another slice of cheese, and final slice of bread. On a clean griddle or in a skillet, melt some butter and grill the sandwiches over medium heat until golden brown on both sides and cheese is melted. May need to add additional butter when flipping to brown.
6. Slice in half and serve immediately!

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| **Prep Time:** 15 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes | **Yield:** 20 servings |