

How to Make the Best Patty Melt Ever (With Secret Sauce!)

Ultimate Patty Melt with Secret Sauce



TIME
15 min

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INGREDIENTS

For the Patty Melts:

- 1 lb ground beef
- 8 slices rye bread
- 8 slices Swiss cheese
- 1 large onion, thinly sliced
- 4 tbsp butter (plus more for spreading)
- Salt and pepper, to taste

For the Secret Sauce:

- $\frac{1}{2}$ cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp relish
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder

Swaps and Notes:

Cheese: Swap Swiss for sharp cheddar or provolone if preferred.

Bread: Sourdough or Texas toast works if rye isn't your thing.

Meat: Ground turkey or plant-based patties are great for alternate versions.

Add-ons: Add sliced pickles or a tomato slice to take it up a notch.

Step-by-Step Directions:

Step 1: Make the Secret Sauce:

In a small bowl, whisk together mayo, ketchup,

relish, Worcestershire sauce, garlic powder, onion powder, salt, and pepper.

Adjust seasoning to taste and set aside.

Step 2: Caramelize the Onions:

In a skillet over medium heat, melt 1 tbsp butter.

Add thinly sliced onions, season with salt and pepper, and cook for 10-15 minutes, stirring occasionally, until deeply golden and sweet.

Transfer to a plate.

Step 3: Cook the Patties:

Form the ground beef into 4 thin patties, slightly wider than your bread slices.

Season both sides with salt and pepper.

In the same skillet, cook patties over medium-high heat for about 4 minutes per side, or until desired doneness. Remove and set aside.

Step 4: Assemble the Sandwiches:

Butter one side of each rye bread slice.

On the unbuttered side of 4 slices, spread a layer of secret sauce.

Top with 1 slice of Swiss, a beef patty, caramelized onions, another slice of Swiss, and finish with another slice of bread (buttered side up).

DIRECTIONS

1. **Step 1: Make the Secret Sauce:** In a small bowl, whisk together mayo, ketchup, relish, Worcestershire sauce, garlic powder, onion powder, salt, and pepper.
2. Adjust seasoning to taste and set aside.
3. **Step 2: Caramelize the Onions:** In a skillet over medium heat, melt 1 tbsp butter.
4. Add thinly sliced onions, season with salt and pepper, and cook for 10-15 minutes, stirring occasionally, until deeply golden and sweet.
5. Transfer to a plate.
6. **Step 3: Cook the Patties:** Form the ground beef into 4 thin patties, slightly wider than your bread slices.
7. Season both sides with salt and pepper.
8. In the same skillet, cook patties over medium-high heat for about 4 minutes per side, or until desired doneness. Remove and set aside.
9. **Step 4: Assemble the Sandwiches:** Butter one side of each rye bread slice.
10. On the unbuttered side of 4 slices, spread a layer of secret sauce.
11. Top with 1 slice of : Swiss, a beef patty, caramelized onions, another slice of Swiss, and finish with another slice of bread (buttered side up).
12. **Step 5: Grill the Patty Melts:** In a clean skillet or griddle over medium heat, grill sandwiches 3-4 minutes per side, pressing gently, until the bread is golden and the cheese is melted.
13. Slice in half and serve immediately.
14. **Tips for Success:** Use room-temperature butter so it spreads evenly on bread.

15. Low and slow is key for caramelizing onions-don't rush it.
16. Press the sandwich gently with a spatula or grill press for better contact and melty goodness.
17. Want a crispier crust? Use mayonnaise instead of butter on the outside of the bread!
18. Serving Suggestions & Pairings: Serve your ultimate patty melt with:
19. Crispy fries or kettle chips
20. A side of coleslaw or a pickle spear
21. Pair with : Beer Cheese Dip for game-day vibes
22. Round out the table with : Sheet Pan Quesadillas or Easy Cheesy Chicken Sliders
23. For full indulgence, serve with : Dorito Casserole or Cheesy Hot Dip
24. Storage and Leftover Tips: Best enjoyed fresh, but you can wrap and refrigerate leftovers for 1 day.
25. Reheat in a skillet or toaster oven to crisp the bread and re-melt the cheese.

SWAPS & NOTES

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Bread : Sourdough or Texas toast works if rye isn't your thing.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-patty-melt-ever-with-secret-sauce/>