

This Classic Patty Melt is the Perfect Diner-Style Sandwich

A Juicy, Buttery, Cheese-Laden Classic with Golden Rye Bread and Sweet Onions



TIME
12 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb ground beef (80/20 for juiciness)
1 small onion, thinly sliced
4 slices rye bread
4 slices Swiss cheese
2 tbsp butter, divided
1 tbsp Worcestershire sauce
1 tsp garlic powder
Salt and pepper, to taste
Optional: Dijon mustard for spreading

DIRECTIONS

- 1.** Caramelize the Onions: In a skillet, melt 1 tablespoon of butter over medium heat. Add the sliced onions and cook for 10-12 minutes, stirring occasionally, until they're golden brown and soft. Season with salt and pepper. Set aside.
- 2.** Make the Patties: In a bowl, combine ground beef with Worcestershire sauce, garlic powder, salt, and pepper. Form into 4 thin patties slightly larger than your bread slices (they'll shrink when cooked).
- 3.** Cook the Patties: In the same skillet, heat 1 tablespoon of butter over medium-high heat. Cook patties for 3-4 minutes per side until your preferred doneness. Add a slice of Swiss cheese on each patty during the last minute of cooking to melt.
- 4.** Assemble the Sandwich: Optional: Spread Dijon mustard on one side of each slice of bread. Place each patty with melted cheese on a slice of bread. Top with caramelized onions and finish with the second slice of bread.
- 5.** Grill the Patty Melt: Melt a bit more butter in the skillet. Cook the sandwich over medium heat for 3-4 minutes per side until the bread is golden brown and crispy. Press down lightly with a spatula to help everything meld together.
- 6.** Serve: Slice diagonally and serve hot. Add fries, pickles, or a simple salad on the side.

SWAPS & NOTES

Cheese : Swap Swiss for cheddar or provolone for a twist.

Bread : Rye gives it that classic flavor, but sourdough or Texas toast work too.

Ground beef : You can use ground turkey or a plant-based

alternative if you like.

Dijon mustard : Totally optional, but it adds a nice tangy layer.
???

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

Original recipe: <https://chefmaniac.com/this-classic-patty-melt-is-the-perfect-diner-style-sandwich/>