

Crispy Texas Toast French Onion Patty Melt Recipe

French Onion Patty Melt - A Gourmet Twist on a Classic Sandwich

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20 min

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INGREDIENTS

Caramelized Onions:

3 tablespoons butter

3 yellow onions, thinly sliced

Beef Patties:

2 pounds ground beef

1 tablespoon ketchup

1/2 teaspoon garlic powder

1 teaspoon salt

1/2 teaspoon black pepper

Sandwich Assembly:

2 cups Gruyère cheese, shredded

12 slices Texas toast

8 teaspoons mayonnaise

Garlic Aioli:

1/3 cup mayonnaise

1 tablespoon lemon juice

1 teaspoon black pepper

1 tablespoon garlic, minced

1 teaspoon fresh parsley, chopped

DIRECTIONS

1. Caramelize the Onions: Melt butter in a skillet over medium-low heat.
2. Add the sliced onions and cook slowly for 15-20 minutes, stirring often.
3. The onions should become soft, golden, and sweet.
4. If the onions begin to stick, add a small splash of water.
5. Remove from the skillet and keep warm.
6. Prepare the Beef Patties: In a large bowl, combine:
7. Ground beef
8. Garlic powder
9. Salt
10. Black pepper
11. Mix gently and form the beef into 8 thin square patties slightly larger than the bread.
12. Cook the Patties: Heat a skillet over medium-high heat.
13. Cook the patties in batches for about 1-2 minutes per side until browned.
14. Remove and set aside.
15. Lightly Toast the Bread: Toast 4 slices of Texas toast lightly in a skillet or toaster.
16. Set aside.
17. Make the Garlic Aioli: In a small bowl, combine:
18. Mayonnaise
19. Lemon juice
20. Minced garlic
21. Chopped parsley
22. Ketchup
23. Stir until smooth and well blended.
24. Assemble the Patty Melts: Start with an untoasted slice of bread.
25. Layer:

SWAPS & NOTES

This sandwich can easily be customized depending on what you have on hand.

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