

The Best Homemade Patty Melt for a Crispy, Cheesy Dinner

6 tablespoons unsalted butter, divided



TIME
20 min

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INGREDIENTS

- 1 tablespoon olive oil
- 2 cups onion, thinly sliced
- 6 tablespoons unsalted butter, divided
- 1.5 pounds lean ground beef
- 1 tablespoon ketchup
- Worcestershire sauce, to taste
- 1/2 teaspoon onion powder
- Kosher salt and freshly ground black pepper
- 8 slices rye bread
- 8 ounces Swiss cheese, sliced

DIRECTIONS

- 1.** Caramelize the onions: Heat the olive oil in a large pan over medium-low heat. Add the sliced onions and cook for about 20 minutes, stirring occasionally, until they become soft, golden brown, and deeply flavorful. Season with salt and pepper. Set aside once done.
- 2.** Make the beef patties: In a bowl, combine the ground beef, ketchup, Worcestershire sauce, onion powder, salt, and black pepper. Mix until just combined, then form into four patties slightly larger than the slices of bread. This helps account for shrinkage during cooking.
- 3.** Cook the patties: Heat a cast-iron skillet over medium heat and melt 2 tablespoons of the butter. Cook the patties for 5 to 6 minutes per side, or until well browned and cooked through to your preference. Remove the patties from the skillet and set aside.
- 4.** Assemble the sandwiches: Wipe out the skillet if needed, then melt the remaining butter over medium heat. Place four slices of rye bread down in the skillet or on a work surface for assembly. Top each one with a cooked patty, a generous portion of caramelized onions, two slices of Swiss cheese, and the remaining bread slices.
- 5.** Grill the patty melts: Cook each sandwich for 2 to 4 minutes per side, pressing gently with a spatula, until the bread is deeply toasted and golden and the cheese is fully melted. The outside should be crisp and buttery, while the inside stays juicy and gooey.
- 6.** Serve hot: Slice each sandwich in half and serve immediately while the cheese is still melty and the bread is crisp.

SWAPS & NOTES

Rye bread is the traditional choice for a patty melt, and it gives the sandwich its signature flavor, but marbled rye or seeded rye can also work beautifully.

If you are not a fan of Swiss cheese, provolone or cheddar can be substituted, though Swiss gives the most classic result.

Lean ground beef helps keep the patties from getting overly greasy, but you still want enough fat for flavor.

A mix that is not too lean tends to give the juiciest results.

TIPS FOR SUCCESS

True caramelization builds the sweet, rich flavor that makes a patty melt stand out.

If the pan gets too hot, lower the heat so the onions soften and brown instead of burning.

Form the patties a little larger than the bread because they will shrink as they cook.

Avoid overmixing the beef, which can make the patties dense.

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