

## Patty Melt with Secret Sauce: Crispy, Cheesy Diner-Style Perfection

### Patty Melt with Secret Sauce



**TIME**  
**15 to 20 min**

**METHOD**  
**Air fryer**

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#### INGREDIENTS

For the Patty Melts:

- 8 slices rye bread
  - 1 pound ground beef, formed into 4 thin oval patties
  - 1 large onion, thinly sliced
  - 8 slices Swiss cheese
  - Butter, for spreading on bread
  - Salt and pepper, to taste
- For the Secret Sauce:
- 1/4 cup mayonnaise
  - 2 tablespoons ketchup
  - 1 tablespoon yellow mustard
  - 1 tablespoon finely chopped pickles
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon paprika

#### DIRECTIONS

1. In a skillet over medium heat, melt a little butter and add the sliced onions.
2. Cook the onions for 15 to 20 minutes, stirring occasionally, until soft and caramelized. Remove and set aside.
3. In the same skillet, cook the beef patties until browned and cooked through. Season with salt and pepper to taste.
4. In a small bowl, stir together the mayonnaise, ketchup, mustard, chopped pickles, garlic powder, and paprika until well combined.
5. Butter one side of each slice of rye bread.
6. Place 4 slices of bread buttered side down on a skillet or griddle.
7. Layer each with 1 slice of : Swiss cheese, 1 beef patty, caramelized onions, a spoonful of secret sauce, and another slice of Swiss cheese.
8. Top with the remaining bread slices, buttered side up.
9. Grill over medium heat until the bread is golden brown and the cheese is melted, flipping carefully once.
10. Slice and serve hot.

#### SWAPS & NOTES

Rye bread gives a classic patty melt flavor, but marble rye or even sourdough can work if that is what you have.  
Rye just brings that signature deli-style bite.

Swiss cheese is traditional and melts beautifully, but provolone or cheddar can be used if you want a slightly different flavor.  
The onions are worth taking your time with.

## TIPS FOR SUCCESS

Use thin patties so they cook quickly and fit the bread nicely.

A patty melt should feel more like a sandwich than a thick burger.

Cook the sandwiches over medium heat, not high.

This gives the bread time to get crisp and golden while the cheese melts fully inside.

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

Original recipe: <https://chefmaniac.com/patty-melt-with-secret-sauce-crispy-cheesy-diner-style-perfection/>