

# Patty Melts

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A classic. Worth the points! You can reduce the points by using a leaner ground beef, but it won't be as juicy.

Blue 11 points

Purple 11 points

Green 11 points

- 8 slices 647 Bread (or other 1 point bread)
- 1 lb 93% lean ground beef
- 4 Tbsp light butter, divided
- 4 slices Sargento Ultra Thin Swiss or Provolone cheese
- 2 large onions
- 1 Tbsp Worcestershire sauce
- salt and pepper to taste

1. In a medium skillet, melt 2 Tbsp butter. Add the sliced onions and cook until golden brown and caramelized. Cook them low and slow. Remove from skillet and drain.
2. In a medium bowl, mix ground beef, salt, pepper and Worcestershire sauce. Mix well and make 4 patties, a little larger than your bread.
3. Fry the hamburgers in the same skillet you used to cook the onions.
4. Remove the patties from the skillet and wipe the skillet

clean with a paper towel.

5. Butter the bread. Depending on the size of your skillet, decide how many sandwiches you want to do at a time. Place bread in skillet, butter side down, working quickly, place 1 piece of cheese on bread, 1 hamburger patty, 1/4 of the onions, another slice of cheese and bread, butter side up.
6. Cook the sandwiches like you would grilled cheese, until nice and golden brown.
7. \*\*you can also cook some mushroom and place on the sandwich with the onions if desired\*\*