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**