

Patty Melts on Texas Toast

This classic **Patty Melt** sandwich is made with our **Steakhouse Elite Kobe Beef Burgers** topped with sautéed caramelized onions, melty Swiss cheese on buttered and grilled Texas Toast, served with curly fries or onion rings on the side.

Ingredients:

8 tablespoons butter
1 large sweet onion, sliced thin
4 Steakhouse Elite Kobe Beef Burgers
Kosher salt, to taste
Freshly ground black pepper, to taste
½ teaspoon garlic powder
8 slices Texas Toast
8 slices Swiss cheese
Curly Fries or Onion Rings, for serving



Instructions:

In a large skillet, melt 2 tablespoons of butter over medium heat. Add the onions and cook slowly, stirring occasionally, until soft and golden brown, 20-25 minutes. Remove onions from the pan and transfer to a plate, set aside. Turn heat up to medium-high.

Melt 2 additional tablespoons of butter in the same sauté pan and season the burger patties with salt, pepper and garlic powder. Cook the burgers, pressing down gently with a spatula, for about 3 minutes on each side until browned but slightly pink in the center (medium). Transfer patties to a plate and keep with warm covered with tented foil. Wipe the skillet clean and reduce heat to medium heat.

Assemble the patty melts with a slice of Texas Toast bread on the bottom, a slice of Swiss cheese, hamburger patty, sautéed caramelized onions, another slice of cheese and top with a second slice of Texas Toast.

Melt 2 tablespoons of butter back into the large sauté pan and grill the patty melts until bread is golden brown on one side, pressing down on the sandwiches while cooking, about 3 minutes. Remove the sandwiches and melt the remaining 2 tablespoons of butter and return the sandwiches to the pan, grilling them on the other side until crispy, golden brown and the cheese is melted, another 3 minutes.

Slice the sandwiches in half and serve with curly fries or onion rings and ketchup on the side.

Serves 4.