

## **Patty Melt (sorta Animal Style)**

<http://userealbutter.com/2012/11/19/patty-melt-recipe/>

*adapted from [Saveur](#) with a nod to In-N-Out Burger*

1 lb. ground beef  
1/4 – 1/2 tsp sea salt to taste (I use less because the fish sauce is salty too)  
1/2 tsp freshly ground black pepper to taste  
1/2 tsp fish sauce (optional, but yes, do this!)  
2 tbsps olive oil  
2 yellow onions, sliced thin  
pinch of salt  
grind of black pepper  
2-3 tbsps unsalted butter, room temperature  
8 slices of bread, 1/2-inch thick (I used sourdough, use rye or whatever you like)  
2 tbsps yellow mustard  
8 or more slices of cheese (I used Swiss, but you can do cheddar, Jack, American, etc.)

Mix the ground beef, sea salt, freshly ground black pepper, and fish sauce together in a bowl until just combined. Try not to overwork the ground beef as this can make it tough. Heat the olive oil in a sauté pan over medium heat. When the oil is hot add the onions, a pinch of salt, and grind of black pepper. Stir the onions around every few minutes, but allow the onions to cook for at least 20 minutes until browned and caramelized. Don't rush this process by turning up the heat, you will burn the onions. When the onions are done, remove from heat. Butter one side of each slice of bread, set aside. Form four patties from the ground beef, taking care not to pack the beef too tightly. Grill on high heat for a few minutes until the patty releases easily. Flip the burgers over and brush yellow mustard on the cooked side. Let the burgers cook another couple of minutes until done. Remove from grill. Set a slice of bread, buttered-side-down on a grill pan or skillet. Layer cheese, then onions, then a patty, then more cheese, then a final slice of bread (buttered-side-up) on the first slice of bread. Repeat for the rest of the sandwiches. Place the pan over medium heat and monitor the bottom bread until it begins to turn golden and the cheese starts to melt. Carefully flip the sandwich over and cook until the bottom is golden and the cheese melts. Serve hot. Makes four patty melts.