



Patty Melt

A RECIPE FROM BACK HOME FARMS

ingredients

- 8 slices sourdough bread
- 4 tbsp butter, softened
- 4 tbsp mayonnaise
- 1 pkg Back Home Farms ground beef
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tsp salt, divided
- 1/4 tsp pepper
- 1 tsp Worcestershire
- 8 slices Swiss cheese
- Caramelized onions

directions

- Mix the softened butter and mayonnaise together. Set aside.
- Mix together the ground beef, onion powder, garlic powder, 1 teaspoon salt, pepper and Worcestershire. Form the meat mixture into 4 patties roughly the same shape of your slice of bread but a little bigger than the bread (they will shrink down when cooked and fit the bread perfectly) and sprinkle with remaining salt.
- Heat a pan over medium heat. Cook the beef patties on both sides until no longer pink in the middle.
- Butter each piece of sourdough with 1 tablespoon of the butter/mayonnaise mixture.
- Top with carmalized onions