

The Commerce Inn Patty Melt
"The Patty Melt Is Tired of Hearing About Your Favorite Burger," by Pete Wells
The New York Times, June 30, 2024

Total Time: 35 minutes
Prep Time: 5 minutes
Cook Time: 30 minutes

Servings: 2 patty melts

Ingredients

1 tablespoon unsalted butter, plus softened butter for the bread
2 medium onions (any color), very thinly sliced
1 rosemary branch
¼ teaspoon granulated sugar
Salt and pepper
4 large slices seeded rye
4 teaspoons Dijon mustard
1 teaspoon mayonnaise
12 ounces ground beef (20 percent fat)
4 ounces sliced Swiss cheese
Pickles, for serving

Preparation

1. Melt the butter in a pan over medium heat, then add the onions and rosemary. Season with the sugar and a pinch of salt. Cook, stirring often, until the onions get a nice dark caramel color, about 20 minutes. Fish out the rosemary.
2. While the onions cook, spread one side of each slice of rye with softened butter from corner to corner. Mix the mustard and mayonnaise in a small bowl and reserve.
3. Make the beef patties by splitting the meat in half, then patting each half between 2 pieces of wax or parchment paper until it's thin. Each patty should be slightly bigger than the bread so when it shrinks down you've got meat in every bite. Season the patties with lots of salt and pepper on both sides, as if they were steaks.
4. Put the bread on a hot griddle, butter sides down, and divide the cheese among all 4 pieces. Put the meat on the griddle. (You can use two skillets set over high heat if you don't have a griddle.) Smash the patties with a spatula. When they're browned, 1 to 3 minutes, flip the patties and spread the onions over the meat. Sizzle them for a minute or 2 to brown the underside. Meanwhile, spread the Dijon-mayonnaise over the melted cheese.
5. Put each patty on a slice of bread and make sandwiches by topping with the other slices. Serve immediately, with pickles.