

# Beyond Burger Patty Melt



**Yield:** 2 burgers

**Prep Time:** 5 minutes

**Cook Time:** 40 minutes

**Total Time:** 45 minutes

## Ingredients

1 tablespoon vegetable oil  
2 cups yellow onions, cut into ¼-inch slices  
1 teaspoon sugar  
1 teaspoon apple cider vinegar  
¼ cup mayonnaise  
1 tablespoon ketchup  
1 tablespoon sweet relish  
⅛ teaspoon Worcestershire sauce  
Dash of cayenne  
1 package Beyond Burgers (2 burgers)  
2 tablespoon butter, melted  
4 slices Rye bread  
4 slices American cheese  
4 slices Swiss cheese

## Directions

1. In a medium sauté pan, heat the vegetable oil over medium-low heat and add the onions, sugar and apple cider vinegar. Cook the onions, stirring every several minutes, for 30 minutes until the onions are dark and beginning to get jammy. Reserve the onions.
2. While the onions are cooking, make the “special sauce” for your patty melt. In a small bowl, combine the mayo, ketchup, relish, Worcestershire and cayenne. Cover and refrigerate until ready to use.
3. Cook the burgers on the grill or in a sauté pan, 3 minutes on each side, until the internal temperature is 165°.
4. Keep the grill heated or heat a sauté pan over medium heat. Assemble the patty melts by spreading the melted butter on one side of each of the rye bread slices. Place two slices of American cheese each on the non-buttered sides of two slices of bread and then a burger on top of each. Spread desired special sauce on top of the burgers, followed by half of the onions and two slices of Swiss cheese. Top the burgers with the remaining slices of bread, buttered sides up. Slide the assembled patty melts onto the grill or pan and use a flat pan lid or spatula to press them into the grill. Cook for a minute and then carefully flip onto the other side, pressing down again. Remove from the grill after a minute, cut in half and enjoy immediately.