

# Classic Patty Melt

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vidalia-onion-pie-recipe-with-swiss-cheese>

## Ingredients:

- 1 1/2 pounds ground chuck
- 1 Vidalia onion large, halved and sliced
- 1 tablespoon canola oil
- 1 tablespoon unsalted butter plus additional softened butter for the bread slices
- 4 slices swiss cheese or your favorite sliced cheese
- 8 slices rye bread
- sauce Special, optional {recipe below }
- garlic salt
- cracked black pepper
- 2 tablespoons mayonnaise
- 1 tablespoon ketchup
- 1/2 tablespoon sweet pickle relish
- 1 pinch sugar
- kosher salt
- cracked black pepper

## Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 150 milligrams
4. Fat: 45 grams
5. Fiber: 5 grams
6. Protein: 47 grams
7. SaturatedFat: 19 grams
8. Sodium: 1020 milligrams
9. Sugar: 9 grams
10. TransFat: 1.5 grams

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