



GROUND BEEF

Patty Melt

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 20 minutes
Servings: 4

INGREDIENTS

1 pound Grass Run Farms® ground beef
4 slices American cheddar cheese
1 loaf of good quality, thick bread
Caramelized Vidalia onions
Crumbled blue cheese
Salt and pepper to taste

PREPARATION

1. Season ground grass fed beef with salt and pepper and form into 4 patties.
2. Grill or pan fry patties until they reach preferred doneness (4 minutes on each side for medium well).
3. Butter 4 slices of bread and place the butter side down on a pre-heated skillet set to medium-high heat.
4. Top each slice of bread with 1 patty, caramelized onions, American cheese, and blue cheese (optional: you can repeat this process with an additional patty).
5. Once every item has been stacked, place another slice of buttered bread on the top with the butter facing up.
6. Cook the patty melt for 2 minutes on each side.
7. To ensure everything is melted together, place the patty melt in a 350-degree Fahrenheit pre-heated oven for 3-4 minutes.

Recipe Courtesy of Chef Cory Bahr for Grass Run Farms
www.grassrunfarms.com