

Old Fashioned Patty Melts

- 2 tablespoons butter, divided
 - 1 small onion, thinly sliced
 - 3/4 pound ground beef
 - Salt to taste
 - Pepper to taste
 - 4 slices rye bread
 - 4 slices Gouda cheese
 - 1/4 cup Thousand Island salad dressing
1. In a large skillet or grill pan over medium-high heat, melt 1 tablespoon butter; saute onion 6 to 8 minutes, or until it starts to brown. Remove to a bowl and cover.
 2. Shape beef into 2 oval patties; sprinkle with salt and pepper to taste.
 3. In the same skillet over medium heat, cook patties 5 to 7 minutes per side, or until no longer pink in center. Remove from skillet and keep warm.
 4. Spread remaining butter over one side of each slice of bread. Place in skillet buttered side down, and toast until lightly browned.
 5. To assemble a sandwich, place a slice of cheese on a piece of toast, top with a beef patty, half the onion slices, and half the salad dressing. Top with another slice of cheese and piece of toast; repeat with second sandwich, then serve immediately.