

MARY BYER'S

## *Hickory Nut Gap Patty Melts*

SERVES: 2



1 lb Hickory Nut Gap 80/20 ground beef

Kosher salt

Freshly cracked black pepper

4 slices thick-cut sourdough bread

2–3 tbsp butter, divided

2 lg sweet onions, sliced into thin half-moons

1 tbsp olive oil

1 tbsp balsamic vinegar

1 cup shredded Gruyère

1/2 cup Ingles extra sharp white cheddar, shredded

1. Prep the patties by seasoning the ground beef generously with salt and pepper. Divide into two portions and shape each one into an oval patty, slightly larger than your bread slices — they'll shrink as they cook.
2. Heat a cast-iron skillet over medium. Add a generous pat of butter. Once melted, place the sourdough slices in the pan and toast until golden and crisp on both sides. Set aside on a plate.
3. Once the bread is toasted, caramelize the onions in the same skillet: Add a splash of olive oil and a bit more butter, then toss in the sliced sweet onions with a pinch of salt. Cook low and slow, stirring often, for 25–30 minutes until deeply golden. Finish with a small drizzle of balsamic vinegar for depth. Remove from the pan and set aside.
4. To griddle the patties, crank the heat back up to medium. Cook the patties for 7 minutes per side, or until a rich crust forms. When you flip them, let them go for a minute or two, then pile on the caramelized onions.
5. Right before the patties are finished, sprinkle the shredded Gruyère and white cheddar over the onions. Cover the pan to trap the heat and let that cheese get melty and luscious.
6. Once the cheese is melted, carefully lift each patty and place it on a slice of the toasted bread. Top with the other slice. Press gently.

