

Frisco Patty Melt

Copycat version of Steak 'n Shake

Slightly adapted from [here](#)

1 lb ground beef or 1 lb chuck
8 slices sourdough bread
1 tablespoon butter
2 tablespoons onions diced fine
8 slices American cheese
4 slices swiss cheese

Frisco Sauce-2 versions

4 Tablespoons Thousand Island Salad Dressing
2 Tablespoons Ketchup

or

4 Tablespoons Thousand Island Dressing
2 Tablespoons French Salad Dressing

I made both and we like the Thousand Island and French Salad dressing combo best.

Combine Thousand Island Dressing and ketchup or French Dressing thoroughly, set aside.

Form ground beef into 8 thin patties.

Pan fry to desired doneness, set patties aside.

While patties are cooking, lightly toast all 8 slices of bread.

Drain the excess fat from the skillet, add 1/2 tablespoon butter or margarine to the skillet (medium heat) and add all the onions when butter has melted.

Cook onions 2-3 minutes or until softened, remove and set aside- do not drain skillet.

Place 4 slices of bread in the skillet (or as many as you can at once; repeat the following steps in smaller increments if necessary).

Cook 1-2 minutes, or until the bread is lightly toasted. Flip bread and toast other side.

Remove from the skillet, melt the remaining butter and repeat the toasting with the remaining slices of bread.

Top bottom slices of bread with one slice of American cheese.

Layer one beef patty on top of cheese, then a slice of Swiss cheese, another beef patty, another slice of American cheese.

Distribute grilled onions evenly on all four sandwiches.

Spread top slices of bread with the dressing mixture, and close sandwiches.

Reserve any additional sauce for dipping.