Patty Melts

2 teaspoons salt

1 1/2 teaspoons pepper

1/2 cup water

2 Tablespoons ketchup

2 Tablespoons cider vinegar

2 teaspoons brown sugar

2 teaspoons Worcestershire sauce

8 slices rye bread

8 slices deli Swiss cheese

4 slices deli American cheese

1 pound 80% lean ground beef

6 Tablespoons butter

2 onions, thinly sliced

Set wire rack on baking sheet and set in 200 degree oven.

Combine 1 1/2 t. salt and 1 t. pepper.

Combine 1/2 c. water, ketchup, vinegar, sugar and Worcestershire sauce.

Arrange 1 slice of Swiss and 1 slice of American cheese 4 pieces of bread.

Divide beef into 4 portions.  Press into a thin oval 1/4" larger than bread.

Heat cast iron skillet.  Swirl 1 T. butter into skillet until melted.

Season 2 patties with 1/4 of salt/pepper mixture and add to skillet - seasoned side down.

Sprinkle tops with 1/4 t. salt/pepper mixture.

Cook until browned on both sides.

Transfer patties to cheese topped bread.

Repeat with remaining patties.

Add onions, 1 c. water, 1/2 t. salt and 1/2 t. pepper to skillet.

Cover and cook 10 minutes.

Uncover and cook 5-7 minutes.

Stir in ketchup and cook until liquid evaporates.

Divide onions evenly over patties.

Top with a slice of Swiss cheese and another slice of bread.

Wipe skillet clean and melt 1 T. butter in skillet.

Add 2 patty melts to skillet.  Cover and cook 3-5 minutes.

Flip patties and add 1 T. butter.  Cover and cook another 3 minutes.

Transfer sandwiches to wire rack in over to keep warm.

Repeat with remaining 2 T. butter and remaining patty melts.

Slice sandwiches in half and serve.