

Chile-Roasted Pork Shoulder P. 82
Lacquered Duck Confit P. 65
Frozen Chocolate Mousse P. 69

The return
of the
cheese ball!
P. 18

How to Throw a Dinner Party,
No Table Required P. 76

bon appétit

THE
PARTY
ISSUE!

It's hip
to be
square
P. 86

PIZZA

THE SECRET TO MAKING THE EASIEST
CHEESIEST, CRISPIEST PIE AT HOME

OCTOBER 2014

BONAPPETIT.COM

\$4.99US \$5.99FOR

10 >



Homemade Grandma Pie with Soppressata and Fennel ↗

k

THE
BREAKDOWN

melt with you

Chefs are learning what diner fans already know: A **patty melt** is griddled, gooey genius. Here's how to perfect it at home

by Julia Kramer
recipe by Claire Saffitz

THE PATTY

The most important thing to know: **This is a sandwich, not a burger.** The ground beef is seasoned with onion and spices, and it's pressed thin into a ¼"-thick patty so the meat doesn't dominate. See our recipe, below, to get the juiciest results.

THE BREAD

The only type we can get behind is **rye**, preferably the seeded, grocery-store variety (see Prep School, page 112, for our top pick). Its uniform crumb will help contain the messy fillings.

THE CHEESE

Swiss is traditional, but cheddar's an all-American classic—which is why ours boasts slices of **Swiss** on one side and **aged white cheddar** on the other. More really is better.

THE ONIONS

A generous helping of **caramelized onions** is a must. Cook slowly and gently until they're a deep golden color. (Sorry, you just can't rush it.)

THE PRESS

Toasty bread, onions tangled in melty cheese, a patty that stays put: This is why we press. **Weigh it down with a heavy pan** to compress it. A swipe of mayo, not butter, on the bread encourages that gorgeous exterior.

▼ SPOTTED AT

PARK CAMBRIDGE, MA
LITTLE GOAT CHICAGO
SHORT ORDER LOS ANGELES
CAPDEVILLE NEW ORLEANS
MONTMARTRE NEW YORK



The BA Patty Melt

STEP 1 CARAMELIZE ONIONS

Heat **2 Tbsp. vegetable oil** in a medium skillet over medium heat and cook **2 thinly sliced large onions**, stirring often and adding water as needed to prevent burning, until deep golden brown and very soft, 20–25 minutes.

STEP 2 MAKE & COOK PATTIES

Gently mix ¼ **small onion**, finely chopped, **1 lb. ground beef chuck (20% fat)**, **1 Tbsp. ketchup**, ½ **tsp. garlic powder**, ¼ **tsp. freshly ground black**

pepper, and **1 tsp. kosher salt** in a medium bowl. Divide into 4 portions and press each between 2 pieces of parchment or waxed paper until about ¼" thick (you want them roughly the same dimensions as the bread you're using).

Heat **1 Tbsp. vegetable oil** in a large skillet, preferably cast iron, over medium-high. Working in 2 batches, cook patties, pressing gently, until browned but still pink in the center, about 2 minutes per side. Transfer to a plate.

DO AHEAD: Patties can be formed 8 hours ahead. Cover and chill.

STEP 3 ASSEMBLE & PRESS MELTS

Wipe out skillet; reduce heat to medium. Top **4 slices seeded rye bread** with **4 oz. thinly sliced aged sharp cheddar**, then patties, onions, **4 oz. thinly sliced Swiss cheese**, and another **4 slices bread**; spread tops with **1 tsp. mayonnaise** each. Cook, mayo side down and weighted with a foil-covered heavy pan, until golden brown, about 3 minutes. Remove pan; spread top of each melt with **1 tsp. mayonnaise**. Flip; weight with pan. Cook until bread is golden brown and cheese is melted, about 3 minutes. *Makes 4*

△
Layer
the
sandwich
as
follows:

Bread
Cheddar
Patty
Onions
Swiss
Bread



TOOL FOR THE JOB

Use a diner-style **offset spatula** (wide stainless-steel spatula, \$37; williams-sonoma.com) or a fish spatula to cook the beef patty. The flexibility lets the meat make close contact with the pan for a good sear.