



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

FRISCO MELTS

1 pound ground beef

8 slices sourdough bread

1 tablespoon butter

½ onion, sliced thin and caramelized

4 slices American cheese

4 slices Swiss cheese

FRISCO SAUCE:

2 tablespoons Thousand Island

1 tablespoon Russian dressing

1. If you have not already prepared the caramelized onions, do so first and set aside. Prepare the Frisco sauce and store in the fridge until ready.
2. Roll ground beef into 8 golf sized balls. Heat a sauté pan to medium high. Add ground beef balls, about 2 to a pan. The meat should sizzle when you add it, if not, your pan is not hot enough. Let cook for one minute, then flip over and using the back of your spatula, smash the burger flat into a thin patty.
3. After a short time and the ground beef is mostly cooked through, flip once more, and add Swiss cheese to one patty, and one American cheese slice to another. Cover sauté pan to help melt the cheese. Place on a paper towel to drain fat.
4. Spread butter on bread, toast in a toaster oven or in a clean saute pan until golden. Spread Frisco sauce on each piece of bread. Add warmed caramelized onions to one slice of bread. Add the patties and serve.