

Steak 'n Shake Frisco Melt

WITH TEXAS HILL COUNTRY SOLA STELLA EXTRA
VIRGIN OLIVE OIL



Ingredients

Frisco Sauce:

- 2 tablespoons of Thousand Island dressing
- 2 tablespoons of French Salad dressing
- 2 tablespoons of ketchup
- 2 dashes of Worcestershire sauce

Frisco Melt:

- 2 1/2 teaspoons of Sola Stella Extra Virgin Olive Oil
- 1/4 pound ground beef
- 2 slices of sourdough bread
- 1-2 slices of Swiss cheese
- 1-2 slices of American cheese
- Salt and pepper



Notes

Directions

1. Divide the ground beef into two thin patties, slightly larger than the bread slices. Season both sides with salt and pepper.
2. Heat a skillet over medium-high heat. Cook the patties for about 2-3 minutes per side or until they are cooked to your liking. Remove the patties from the skillet and place them on a paper towel-lined plate to drain excess grease.
3. Make Frisco sauce mixture. Combine Thousand Island, French Dressing, Ketchup, and Worcestershire sauce.
4. Spread Frisco sauce on one side of each slice of bread. Layer one slice of Swiss cheese and one slice of American cheese on top of one of the slices of bread. Place one cooked patty on top of the cheese and then add the other patty on top of the first one. Add the second slice of Swiss cheese and American cheese on top of the second patty. Top with the remaining slice of bread, Frisco sauce side down. Spread EVOO on the top slice of bread.
5. Heat the skillet over medium heat and place the sandwich in the skillet, EVOO side down. Spread EVOO on the top slice of bread while it cooks. Cook for 2-3 minutes or until the bottom slice of bread is golden brown and the cheese is melted. Flip the sandwich over and cook the other side until it is golden brown. Remove the sandwich from the skillet and let it cool for a few minutes before slicing and serving.