

PHILLY CHEESE STEAK

F EASY

Last Modified: 11/27/2016

PREP: 1 Hr
COOK: 15 Min
STOVETOP

SANDWICH

MAKES 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Fresh Rib-Eye Steak (Best By Far)	Chipped
OR			
1	Pound	Package Steak-Eze Angus Frozen Philly Beef Steaks	
OR			
1	Pound	Package Wal-Mart Great Value Frozen Philly Steaks	
4	6 ~ 12 Inch	Hoagie Rolls	
4 ~ 8	Slices	Provolone Cheese	
OR			
1	Glug	Velveeta / Pepper Jack Cheese Mix	Melted
OR			
1	Glug	Cheese Whiz (Kraft)	Melted
1	Jar	Pepper Rings - Hot Or Mild Or Mix (Vlasic)	
2	Medium	Yellow Onions	Sliced
2	Medium	Green / Colored Bell Peppers (Seeded)	Sliced
2	Tbsp	Salted Butter	Softened
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	Rib-Eye Steak (Prime Rib) is THE Meat of choice to use here. It needs to be very thinly "chipped" (i.e. sliced across the grain less than 1/16 inch thick). Hint: freezing the Meat until it becomes VERY stiff, but NOT frozen is the easiest way to slice it while avoiding cutting your fingers off.
TOOLS	1) Stainless Steak Skillet OR Electric Non Stick Griddle 2) Large (6 Inch +) Stiff Grill Spatula
FACTOID	The "popular style" of Cheese you get on your sandwich depends mostly upon which of the 3 major Cheese Steak Houses you buy your Cheese Steak at: Geno's Steaks: Mostly Provolone (My favorite Steak - Fried Onions, Provolone & Mild Pepper Rings). Pat's King Of Steaks: Different Melted Cheese Sauces. Jim's Steaks: Both; Provolone & Melted. Pat's is located across the corner from Geno's - near 9th (Geno's) & Passyunk (Pat's)..... Order Yourself a "Wit Wiz", You'll get a Cheese Steak drenched with melted Cheese Wiz & Fried Onions. You NEED a car to get to Geno's & Pat's - NO busses, subways go there & I wouldn't dare walk (Neighborhood itself OK - Trip walking there NOT). In Michigan there is ONLY Big John's..... Close, but no cigar..... (Better than no Cheese Steak at all I guess).
1	Melt the Butter in a large skillet and add in the Bell Peppers and Onions. Saute until the Onions just begin to caramelize and the Peppers get limp, set aside and cover to keep warm.

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2	A Griddle works best for this step. Add in the frozen Philly Steak blocks, Salt and Pepper and saute until browned (chop apart as they thaw and cook). Add in the Pepper Onion Mixture and stir to mix well. Separate the mixture into 4 equal long piles. Place the open split toasted Hoagie Roll (lightly Buttered) on top and allow it to steam for a minute or so until warm.
3	Meanwhile, cut the round Provolone Cheese slices in half. Remove the Hoagie Rolls and place the Provolone on top of the Meat mixture and put the Hoagie Rolls back on top and cook for an additional minute until the Cheese has completely melted and the whole thing is stuck together.
4	If using already melted Cheeses (Wiz, etc.), do NOT put them on the Meat until after the Sandwich is built and facing upright. (Less messy).
SERVE	BUILD THE SANDWICH: Use a large spatula to lift the Meat / Onion / Pepper / Cheese mixture and Roll it off of the griddle all at once, Top the Sandwich with Pepper Rings to taste and enjoy.

