

BEEF CHESESTEAKS

2 to 2 1/2 pound SKIRT STEAK, RIB EYE STEAK, FLANK STEAK, trimmed
Olive oil
Salt and freshly ground black pepper
Soft –bakery fresh hoagie rolls, split 3/4 open
American cheese slices

Sauteed Mushrooms:

2 tablespoons olive oil
1 tablespoon unsalted butter
1 1/2 pounds mushrooms (cremini and shiitake), coarsely chopped
Salt and freshly ground black pepper

Caramelized Onions:

2 tablespoons unsalted butter
1 tablespoon oil
3 large Spanish onions, peeled, halved and thinly sliced
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Sauteed Peppers:

2 tablespoons olive oil
2 poblano peppers, thinly sliced
2 Cubano peppers, thinly sliced

IDEALLY – these cheesesteak sandwiches are best made on a griddle.

Sauteed Mushrooms:

Heat oil and butter in a large saute pan over high heat. Add the mushrooms and cook until the mushrooms are golden brown and season with salt and pepper.

Caramelized Onions:

Heat butter and oil in a large saute pan over medium heat. Add the onions, season with salt and pepper, and cook slowly until golden brown and caramelized, stirring occasionally, approximately 20+ minutes.

Sauteed Peppers:

Heat the oil in medium saute pan over high heat. Add the peppers and cook until soft. Season with salt and pepper

Place the meat in the freezer until slightly hardened. This will make it easier to get thin slices, which is key. Remove from freezer and thinly slice the meat against the grain. Using a scale measure 4-6 ounces per person. (think of a quarter pounder burger, that's 1/4 pound of meat, along with veggies it's a decent size sandwich) All of this can be done ahead of time, including cooking the vegetables.

Cooking the steaks, it's nice to toast the buns, just prior to assembly. Place a light coating of oil on the griddle or skillet, add your steak, the pan/griddle should be hot and the meat should be sizzling. The meat will cook quickly, using a sharp edged spatula or bench scraper, break up the meat into smallish pieces. Add in your chosen vegetables, season lightly with salt and pepper. Add your cheese on top let melt. Add all your ingredients to your roll and dig in! Slice in half if you like.

SERVES 6-8