

Philly Cheesesteak

Thin ribeye, onions & melted cheese - makes 4

Makes 4 • Prep 20 min • Cook 15 min • Philadelphia

INGREDIENTS

The sandwich

- 2 lbs ribeye, very thinly sliced (freeze 45 min first to slice paper-thin)
- 4 long Italian hoagie rolls (Amoroso-style)
- 2 large onions, sliced
- 2 tbsp neutral oil
- 1 tbsp butter
- Salt and black pepper

Pick your cheese

- Cheez Whiz (the iconic choice), or
- 8 slices American cheese, or
- 8 slices provolone
- Optional: sauteed peppers and mushrooms

METHOD

1. Freeze the ribeye for about 45 minutes, then slice it as thinly as you possibly can - paper-thin is the goal.
2. On a flat griddle or large skillet over medium-high, cook the onions in the oil until soft and golden; push to the side.
3. Add the butter and the sliced beef. Cook quickly, chopping it up with the edge of a spatula, until just browned - it takes only a couple of minutes.
4. Mix the onions back through the beef and season with salt and pepper. Gather it into four roll-length piles.
5. Melt the cheese: lay slices over the beef until gooey, or warm the Cheez Whiz and pour it on. (For provolone, you can line the roll with it instead.)
6. Scoop each pile straight into a roll, pressing it in. Serve immediately, wrapped in paper if you want to do it right.

Tip • Thin meat and a hot griddle are everything - a thick steak cooked slow will never give you that classic chopped, tender cheesesteak texture.