

The Philly Cheesesteak!

June 1, 2020 | CARI BAUMGARTNER, ASSISTANT COOKING SCHOOL CHEF



Serves 2 | 30 min prep/cook time

Make an authentic Philly cheesesteak right at home. Be sure to get the “shaved” beef/steak for that thin, crispy and multi-textured steak sandwich that is so crave-able. Transport yourself to the city of brotherly love- without all the booing and jeering (Amiright Eagles?)

Ingredients:

12 oz. shaved steak
¼ tsp salt
¼ tsp pepper
Cooking oil
1 medium onion, ¼" sliced
2 bell peppers, ¼" sliced
2 cups mushrooms (white or cremini), ¼" sliced
¼ tsp garlic powder
¼ tsp ground mustard seed (dry)
1/8 tsp chili powder
½ tsp Worcestershire sauce
½ tsp soy sauce or tamari
1-2 cups shredded cheese (Provolone, Cheddar, American)
2 sandwich rolls

Preparation:

Heat large skillet (stainless steel or cast iron is best) over high heat, add about 2T oil and add steak, salt and pepper. Let cook undisturbed about 3 min then stir around and continue cooking til browned, cooked through (a few pink spots are ok). Remove steak and set aside. Scrape pan if necessary.

Heat 1T more oil over high heat and add onion, pepper and mushrooms. Saute until softened, stirring about once a minute.

Add in garlic powder, mustard, chili, Worcestershire, soy sauce and return meat to pan. Toss and saute about another minute.

Sprinkle with grated cheese, turn pan off and place lid on top. Let sit til cheese is melted (just a few min)

Meanwhile toast rolls if desired (I like to throw them under the broiler for 2-3 min, keep a close eye)

Assemble with favorite toppings (Ketchup? Marinara? Mustard? Horseradish mayo? Plain?) and serve!

Tips and Notes:

If you happen to have a griddle (lucky you!) cook the meat and then veg there and when you get to the cheese covered meat step, divide this in two and rolls can be placed open over each like an upside down sandwich, then just scoop and flip to serve

To slice your own meat: Freeze beef (sirloin, ribeye, etc) for about a half hour and slice razor thin... this is really best done with an electric slicer so I'll admit I purchase my meat pre-sliced. But if you've got the electric slicer or wanna try your hand at thin slicing go for it- cuts may not come out quite as thin but it will still be delicious!