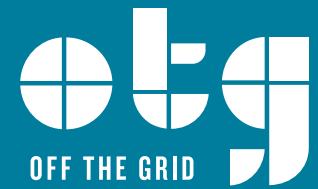


PHILLY CHEESESTEAK

From



INGREDIENTS

Makes 3 hefty sandwiches

Heavy Cream	2 cups
American Cheese	8 ½ ounces, cubed
Yellow Onion	½ cup, thinly sliced
Crimini Mushrooms	1 ½ cups, thinly sliced
Top Round Beef	1 pound, thinly sliced
Hot Peppers	sliced
Hoagie Roll	sliced in half lengthwise
Canola Oil	4 Tablespoons
Kosher Salt	
Black Pepper	

PREPARATION

To make the cheese sauce, whisk together heavy cream, 2 tablespoons of oil, and a pinch of salt in a small saucepan and bring to a simmer. Once simmering, reduce heat to low and whisk in cheese until smooth. The cheese sauce can be made ahead of time and refrigerated, then reheated in the microwave when needed.

For the cheesesteak filling, heat a large skillet over medium heat. Once hot, add about a tablespoon of oil, the onions, and a teaspoon of salt. Sweat the onions over low heat until translucent, stirring frequently to prevent browning. Once translucent, add the mushrooms and cook until the mushrooms are brown and very little liquid remains in the pan. Season with cracked black pepper, then set aside.

Wipe the pan out with a dry paper towel, then turn the heat to medium high. Add a tablespoon of oil, the sliced beef, half a teaspoon of salt, and fresh cracked pepper. Brown the meat until it's cooked through, breaking up the larger pieces with your spoon. Once cooked, add the onions and mushrooms and toss together. Adjust the seasoning to taste.

Toast the bread if desired. Assemble the sandwich with cheesesteak filling, sliced hot peppers, and cheese sauce as you'd like.