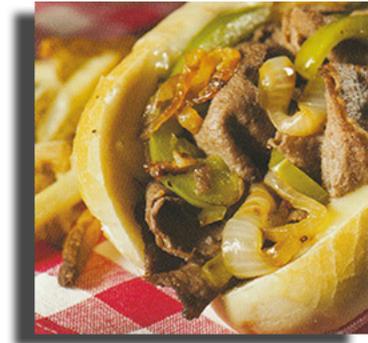


PENNSYLVANIA

Philly Cheese Steak

2 large sandwiches



INGREDIENTS:

Sandwiches:

- 1 (1 pound) boneless beef top round steak
- ½ medium onion, chopped
- 1 TBSP safflower oil
- 1 TSBP coarse salt
- ¼ tsp freshly ground black pepper
- 2 (8-inch long) hoagie rolls
- 4 slices provolone cheese
- 1 cup creamy cheese sauce, recipe follows
- Giardiniera (Italian pickled vegetables)
- Creamy cheese Sauce ingredients:
- 1 (12 oz.) can evaporated milk
- 1 scant teaspoon Dijon mustard
- 1 pound mild yellow cheddar cheese, shredded

DIRECTIONS:

1. Creamy Cheese Sauce: Bring the evaporated milk to a simmer in a medium saucepan over high heat. Reduce the heat, add the mustard, gradually add the cheese, and stir gently until the cheese is melted. Keep warm on stovetop, stirring occasionally, until ready to serve.
2. Sandwiches: To make slicing easier, freeze the beef for 30 minutes to firm up. Preheat a double-burner griddle or two large skillets over medium-high heat. Thinly slice the meat against the grain. Toss the onions in a bowl with the oil and put them on the griddle. Cook for a few minutes, stirring occasionally, until the onions become translucent. Push the onions to the back of the griddle.
3. Place the beef on the griddle and season with salt and pepper. Cook, turning occasionally until no pink remains. Stir the onions into the beef and chop beef mixture into bite-sized pieces with the side of a metal spatula. Divide the beef and onions between the hoagie rolls. Top with provolone and cheese sauce. Serve immediately, topped with Giardiniera, if desired.