

Cheese Steak Hoagies

Adapted from Philly Cheese Steak by Bobby Flay at Food Network

1 to 1.5 pounds boneless beef loin steaks
Caramelized Onions, recipe below
Sauteed Peppers, recipe below
Provolone Cheese Sauce, recipe below
Sauteed Steak Strips, recipe below
Soft fresh hoagie rolls, split 3/4 open

Freeze the steak for about 45 minutes before slicing it. It will slice super thin very easily if you do this step first. While the steak is in the freezer, prepare the rest of the ingredients.

Caramelized Onions

2 tablespoons unsalted butter
1 tablespoon grapeseed or other heat tolerant oil
1 large sweet onion, peeled, halved and thinly sliced
Ground black pepper and salt, to taste

Heat butter and oil in a large skillet over medium to medium low heat. Add the onions and season, to taste. Cook slowly until golden brown and caramelized, stirring occasionally, approximately 30 to 40 minutes. Meanwhile, prepare the peppers and cheese sauce.

Sauteed Peppers

2 tablespoons olive oil
1 red pepper
1 yellow pepper
Ground black pepper and Mrs. Dash or salt, to taste

Add the oil to a skillet over medium-high heat. Add the peppers and seasonings and cook until soft, about 15 minutes, stirring occasionally. When done, remove to a plate or bowl, cover, and set aside.

Provolone Cheese Sauce

1 tablespoon unsalted butter
1 tablespoon flour
1 1/4 cups milk, heated
3/4 cup grated Provolone cheese
1/4 cup grated Parmesan cheese
Ground black pepper, to taste

Melt butter in a medium saucepan over medium heat. Whisk in the flour and cook for 1 minute. Now slowly whisk in the warm milk, stirring constantly until thickened, about 5 minutes. Remove from heat and whisk in the two cheeses until melted and combined. Season with pepper, to taste. Cover to keep warm, and set aside. If needed, you can warm it back up over low heat later.

Sauteed Steak Strips

Partially frozen steaks, sliced very thin
1/2 teaspoon olive oil
Ground black pepper, to taste
Salt or Mrs. Dash, to taste

Final Assembly

Heat the skillet you used for the onions over high heat; no need to wipe out! Toss the steak strips with the oil and seasonings, then add to the skillet. Cook for about one minute per side or until done to your liking.

Place a hoagie roll on each plate, then fill with steak strips, onions, peppers, and top with cheese sauce. Open mouth wide!