

# chattavore

## Philly Cheesesteaks (adapted from America's Test Kitchen)

*Makes 4 sandwiches*

*Prep time: 1 hour and 10 minutes (includes time to freeze the beef)*

*Cook time 20 minutes*

- 2 lbs skirt steak, trimmed of fat
- 1 small onion, thinly sliced
- 1 small or 1/2 large bell pepper, seeded and thinly sliced
- 8 ounces mushrooms, sliced
- 3 tablespoons canola or vegetable oil
- 1/2 teaspoon salt
- 8 ounces white American cheese slices
- 1/4 cup grated parmesan cheese
- 4 hoagie rolls, split lengthwise but not cut all the way through

1. Place the steak in the freezer. Freeze for one hour.

2. **Cook the vegetables:** A few minutes before you remove the steak from the freezer, preheat one tablespoon of the oil over medium in a 10-inch nonstick skillet (nonstick is important because the cheese will burn and stick like crazy in a regular pan). Add the onions and peppers and cook until they are beginning to soften, then add the mushrooms and cook until tender and browned. Remove to a bowl and set aside.

3. **Slice and cook the steak:** Remove the steak from the freezer and slice as thinly as possible against the grain. Lay the strips of steak on the cutting board and finely chop in the opposite direction to make very small pieces of meat. Wipe out the skillet and preheat one tablespoon of the oil over medium heat. Add half of the meat and spread into a single layer, cooking until browned on one side (4-5 minutes) then stir and cook until cooked through. Remove the meat to a colander set over a bowl. Wipe out the skillet and repeat with the remaining meat.

4. Place the meat and vegetables into the pan and stir to combine. Sprinkle the parmesan over the meat then shingle the American cheese over the meat and allow to melt for about two minutes. Stir the cheese into the

meat. Divide the meat among the four rolls and serve immediately (I like to use mayo on mine as well but I have no idea if this is in any way appropriate for an "authentic" Philly cheesesteak.