



Recipes

PROGRAM 13 - SEGMENT 4

South Philly Experience Recipes

CHEESE STEAK WITH AMERICAN CHEESE AND HOT PEPPERS

INGREDIENTS

1 Italian Long Roll (9inches)
7 oz. Rib-eye steak, sliced
4 slices of American Cheese
Quarter Onion, chopped
Cherry Hot Peppers, chopped (to taste)
2oz. Vegetable Oil
Salt & Black Pepper (to taste)

METHOD

Take a pan and heat some oil (about a ounce) on medium. Add your onions to the pan and add salt & pepper. Cook the onions down until they are soft, set aside. Oil the Pan again (about a ounce) and add the Rib-eye steak. Season the steak, once it starts to cook, break the meat apart in a chopping motion.

Add the hot peppers and onions to the pan and cook the meat on medium heat until no longer pink. With the meat n the pan, shape into a roll and place the cheese on top.

Cover and add very small amount of water if necessary for steam to melt the cheese. After a few seconds lift the cover and scoop the meat onto the roll.

**All recipes displayed with kind permission from South Philly Experience.
Results may vary.**