



Philly Cheese Steak Sandwiches



3 T butter, divided

1 sweet onion, halved and sliced very thin

1/2 green pepper, sliced into very thin strips

1 1/2 lb. beef tenderloin, rib-eye or sirloin steak, sliced wafer thin

coarse salt

fresh-ground pepper

4 cups shredded mozzarella or provolone cheese

6 hoagie buns, buttered and toasted*

Melt 1 T butter in saucepan over medium heat. Add onions and peppers. Sauté 10 minutes or until vegetables are soft and onions are caramelized. Set aside and cover to keep warm. Heat 1 T butter in skillet over medium heat. Cook half the steak strips in butter until brown, 2-3 minutes per side. Cut into meat with tongs or spatula while cooking to tenderize. Salt and pepper meat. Set first batch aside, covering to keep warm, and melt 1 T butter in skillet again and cook the second batch of the steak strips. Salt and pepper second batch. Return first batch of steak strips to skillet. Add vegetables. Top mixture with cheese. Cover until cheese melts. Stir and spoon onto hoagie buns.

*To toast buns, generously butter buns. Place buttered-side down in skillet over medium/low heat. Toast until golden, 5 minutes or so.