



Grilled Philly Steak & Cheese

with Horseradish Dipping Sauce

You will need:

1 pound Ribeye steak, sliced to 1/4' thick

1/2 onion, sliced thick

1/2 green pepper, sliced thin

4 mushrooms, sliced

2 Tbsp Butter

salt and pepper to taste

2-4 slices Provolone

6 slices Muenster

2-3 6inch Hoagie Buns

1/2 cup sour cream

1-2 tsp pure horseradish

1/4 tsp lime juice

garlic salt to taste

Preparation Instructions:

Start the grill and set a cast iron skillet inside to heat up. Slice the onions and green peppers. Melt the butter in the skillet, then add the pepper and onion to saute. Slice mushrooms and add to the skillet, then salt and pepper the veggies to taste.

Season the slices of ribeye with salt and pepper and grill on both sides. Remove meat from the grill and let rest for 5 minutes, then slice into small strips and add to the veggies in the skillet. Stir together and allow it to cook on the grill.

Separate the meat and veggies into two equal piles on each side of the skillet. Cover well with provolone and Muenster and leave it on the grill to melt the cheese.

Prepare the dipping sauce by combining the sour cream, horseradish, lime juice and garlic salt.

Split open a bun on a large piece of foil. Pile one half of the meat and veggies onto the bun, then wrap it tightly in the foil and place it on the grill. Repeat with another bun. Let them heat for 10-15 minutes. Unwrap, cut in half, and serve with dipping sauce.