

Grilled Philly Cheese Steak Sandwiches

A
grilled cheese sandwich with a twist: between crisp buttery
slices of
rye bread, you'll find Swiss cheese, sauteed beef and onions,
and some
green pepper!

Yield:

4 large sandwiches

Ingredients:

3/4 pound thinly sliced roast beef*, torn into large chunks
(2-3" in diameter)

1 small-medium onion, thinly sliced

Salt and pepper

1 large green bell pepper, sliced into 8 rings

8 slices of provolone or Swiss cheese

softened butter

8 slices rye bread

Instructions:

1. Butter one side of each slice of bread and set aside.

2. In a large skillet over medium heat, melt 1-2 tablespoons
butter.

Add the onions and saute for a few minutes, until onions start
to turn
translucent.

3. Add the beef to the onions, sprinkle with a little salt and
pepper, and saute until meat is hot.Â Remove onion and meat
mixture
from the skillet and set aside.

4. Add a tablespoon of butter to the skillet and saute the pepper slices, just until crisp-tender. Don't overcook!!

5. Assemble sandwiches by placing a slice of bread buttered-side-down. Place 1 green pepper ring on the bread. Place a slice of cheese on top of the pepper. Spoon about one fourth of the meat mixture onto the slice of cheese and top with another slice of cheese. Place a second pepper slice on top of the second slice of cheese, and place another slice of bread, butter-side-up, on top.

So, from top to bottom, you will have:

Bread
Pepper
cheese
Meat/Onions
cheese
Pepper
Bread

And the buttered sides of the bread will be on the outside of the sandwich, like for a grilled cheese sandwich. Because... that is what we are going to do next: grill it!

6. Heat a griddle or skillet over medium heat. Carefully place sandwiches on the hot griddle. After a couple minutes, flip sandwiches and toast the other side to a nice crispy brown. The cheese should be melted. Yum!

7. These sandwiches are best enjoyed hot off the griddle, but if for

some reason you need to hold them for a few minutes until they can be devoured, we find it works great to place them on a wire cooling rack to prevent condensation from forming on the crispy buttery grilled side!

Additional Notes:

*You can use deli roast beef, or slice your own from leftover roast beef.

Joshua created this recipe, combining a couple of his favorite things: Grilled cheese and MEAT! □ A big fan of Philly Cheese Steak sandwiches, these grilled ones are an easy way to enjoy the same flavors.

I have a rye bread recipe here. The bread in the photos of this sandwich, however, is from a store, not homemade.



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This recipe is from Tammy's Recipes.