

Yummy! Philly Cheesesteak



Flank steak marinated in soy sauce, balsamic vinegar, pure maple syrup and garlic

Serves 6

1/4c soy sauce		1T butter
	1 pinch cayenne	
1/4c balsamic vinegar		2 onions, thinly sliced
	4 garlic cloves, minced	
1/4c pure maple syrup		8oz blue cheese
salt and pepper	2 pounds flank steak	6 hoagy buns

Blend soy sauce, vinegar, maple syrup, salt and pepper, cayenne and garlic in food processor until smooth. Place steaks in large zip~lock bag and add marinade. Refrigerate 30 minutes and up to 8 hours.

Remove steaks from marinade and discard marinade. Grill over medium~high heat until cooked medium rare. Remove from heat and let sit at least 10 minutes. Place butter in sauté pan, and sauté onions until translucent.

Slice flank steak against the grain and place inside split hoagy bun. Top with sautéed onions and blue cheese.

Prepare Ahead Tip

Steaks can be marinated in the refrigerator for up to 8 hours. If you want to marinate longer, add 1c of water when making marinade.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com