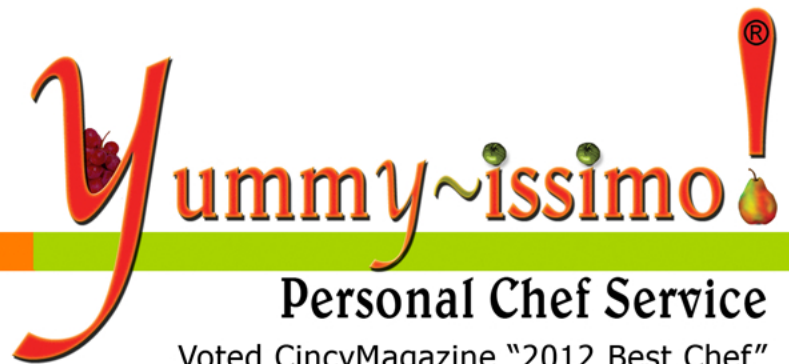


Cincy~Style Philly Cheese Steaks



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

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

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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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