

Cincinnati~Style Philly Cheesesteak



Serves 4

3c onions, thinly sliced

1/4c butter

4c mushrooms, thinly sliced

1 1/2 lb roast beef, rare, thinly sliced into 1"
long pieces, pieces separated

1/4c beef broth

4 ~ 6" long soft Italian bread rolls

1/2 lb sliced provolone cheese

Preheat broiler. Cook onions in butter in 12" heavy skillet over moderately high heat stirring occasionally, until pale golden, about 5~7 minutes. Add mushrooms and cook 5~7 minutes.

Stir in beef and broth and cook, stirring until heated through and liquid is almost gone, about 3~4 minutes.

Halve bread horizontally without cutting all the way through and open cut sides. Place bread in shallow baking pan. Divide beef mixture evenly among bread and top with cheese. Broil 6" from heat until cheese is melted, about 1~2 minutes.

Prepare Ahead Tip

Cook onions, mushrooms and beef. Store in refrigerator until ready to use. Allow to come to room temperature before placing in bread and topping with cheese. Broil as directed.