

RECIPE

# PHILLY STEAK SANDWICH

WITH THINLY SLICED BEEF AND  
PROVOLONE CHEESE

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES



## RECIPE

# PHILLY STEAK SANDWICH

### INGREDIENTS

(FOR APPROX. 6 BUNS)

- 6 BUNS
- 750 GRAMS THINLY SLICED RIBEYE
- 6 SLICES PROVOLONE CHEESE
- 2 SLICED ONIONS
- 1/2 POT GRATE GOODS FRIENDLY PEPPERS
- GRATE GOODS SPG RUB
- OLIVE OIL

THESE TWO

### MATERIALS

- OPEN BARBECUE
- GRIDDLE OR SKILLET

### PREPARATION

FOR 6 PERSONS  
PREPARATION: 15 MIN.  
COOKING: 3-5 MINUTES.  
BBQ TEMPERATURE: 180-200°C  
CORE TEMPERATURE: N/A



## STEP 1

PUT SOME OLIVE OIL ON THE HOT PLATE OR SKILLET.

BRIEFLY SAUTÉ THE ONIONS AND FRIENDLY PEPPERS.

ADD THE SLICED RIBEYE AND BRIEFLY SAUTÉ THESE AS WELL.

DIVIDE INTO 6 PORTIONS AND MELT A SLICE OF PROVOLONE OVER EACH ONE.

CUT THE BUNS IN HALF. BRUSH WITH SOME BUTTER OR OLIVE OIL AND TOAST THEM BRIEFLY ON THE BARBECUE.

## STEP 2

TOP THE BUNS WITH THE PORTIONS.

EAT THEM ON THE GO, AND YOU'LL IMAGINE YOURSELF IN PHILADELPHIA FOR A MOMENT.

## CHECK ONLINE

THIS RECIPE AND MANY OTHERS CAN BE FOUND ON OUR WEBSITE