



# AMERICAN COOKERY: Philly Cheesesteak

## CLASSIC AMERICAN HOAGIE: THE PHILLY CHEESESTEAK

The famous Philly Cheesesteak has been enjoyed since 1930, when Pat Olivieri, a hot dog vendor and namesake to Pat's King of Steaks, threw a bit of beef on his grill to make a sandwich. Since that point, this classic hoagie, or sandwich in true American speak, has been enjoyed across the United States. It's a reminder of humble beginnings and delicious bites. Try out our recipe for yourself to enjoy this American classic!

### INGREDIENTS

- 1 lb ribeye steak trimmed and thinly sliced
- ½ tsp sea salt
- ½ tsp black pepper
- 1 diced sweet onion
- 8 slices of American cheese
- 4 hoagie rolls sliced  $\frac{3}{4}$  through
- 3 tbsp extra virgin olive oil from Spain
- 1 garlic clove pressed
- 2-3 tablespoons of mayonnaise

### STEP BY STEP

- 1.** In a small bowl, stir together a tablespoon of extra virgin olive oil from Spain with 1 pressed garlic clove. Spread onto the hoagie roll and toast.
- 2.** Add a tablespoon of extra virgin olive oil from Spain to the pan and sautee the diced onions until caramelized.
- 3.** Increase to high heat and add another tablespoon of extra virgin olive oil from Spain to the pan. Spread the sliced steak to the pan and let brown. Add salt and pepper to taste.
- 4.** Put the cheese on top of the meat and lower the heat so that the cheese melts but the meat doesn't overcook.
- 5.** Spread a thin layer of mayo on the hoagie, then top with meat and cheese. Serve warm!



OLIVE OILS FROM  
SPAIN 

WORLD LEADERS