

Philly Cheesesteaks



Ingredients

4 long hotdog rolls	500g eye fillet steak, thinly sliced *see note
2 tbsp butter	Salt and freshly ground black pepper
1 large brown onion, thinly sliced	8 thin slices Provolone (or Edam) cheese
1/2 tsp white sugar	2 tbsp garlic aioli

Directions

Step 1 – Slice the hotdog rolls in half lengthways, butter each roll on both sides

Step 2 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light burners on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 3 – In a large BBQ safe skillet or on a hotplate, cook the onion with the sugar over direct heat until starting to soften. Add the thinly sliced steak and cook over direct heat until the steak is starting to brown. Season with salt and pepper.

Step 4 – Place the rolls buttered side down on the grill, away from direct heat, to toast. Meanwhile, place the cheese slices over the top of the steak and onion mixture and allow to melt..

Step 5 – Spread the toasted rolls with garlic aioli then scoop the steak, onion and cheese mixture into the rolls, Serve immediately.

NOTE: Slice the eye fillet steak as thinly as possible. Freezing the steak for around half an hour will allow you to achieve much thinner slices.

