

CH.101: HOW TO COOK UP A REAL PHILLY CHEESESTEAK



Fig. 1a

THE CLASSIC PHILLY STEAK

Get ready. We're talkin' experience, not just a meal. Mouths watering to the rhythmic chop-chop of the spatula and thick aroma of the grill. And then the ride—that thrill of your first bite... eventually followed by the satisfied acceptance of your last. Let's do this!



MEAT



All Original Philly Beef and Chicken products are designed to be cooked from a frozen (or heated, in the case of our Fully Cooked products).

However, there are some operators whom prefer to temp the product in the fridge and prepare them from a thawed state. In either case, the method of cooking is the same.

BREAD



Observe these two roll rules:

- 1 Rolls must be fresh.
- 2 Rolls must be hinged.

Freshness speaks for itself. To hinge a roll, do not slice it into two pieces. Stop your slicing a 1/4" or so from the edge.

CHEESE



Make sure your sliced American or Provolone cheese is somewhere within reach before you start cooking. For a quicker melt, allowing it to warm to room temperature is not a bad idea either. If you're using the liquid stuff in a #10 can, place the can in one of the griddle's corners to allow it to soften.

ONIONS (ADD-ONS)



Making a Cheesesteak *With* (Onions) or Add-Ons? The most popular method is to pre-cook them on the griddle ahead of time. Some steak joints cook them with the meat which is perfectly acceptable as well.

TOOLS



RECOMMENDED

OR



ITLL DO



BEST!



GOOD

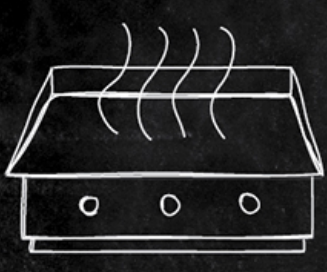


ACCEPTABLE

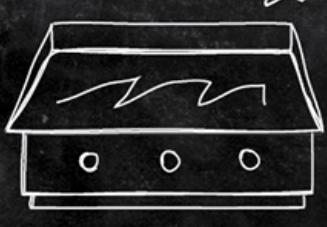
GET STARTED!

PREP GRIDDLE

350°-400° F



Heat griddle

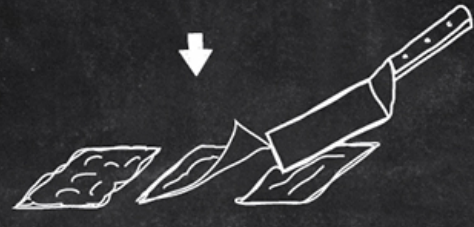


Drizzle with oil

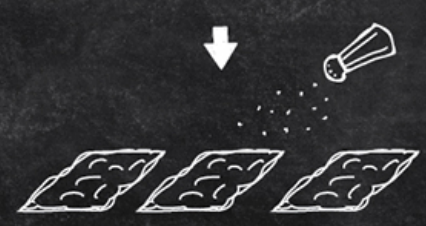
COOK MEAT



Sautee Original Philly steak slices on one side until the bottom slice(s) start to brown



Using your spatula, flip the steak



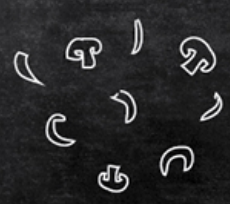
Unseasoned product? Sprinkle with salt, pepper or your own blend of spices



DO NOT OVER-CHOP

Chop and separate the slices

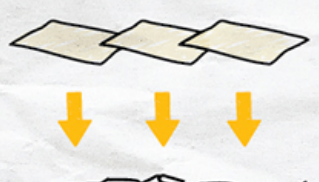
(Optional)



Mix in onions and/or other veggies. Thoroughly cook until raw color is gone

NOTE: The government recommends cooking to an internal temp of 165°F. And since the feds recommend it, we do too.

ADD CHEESE



Corral the meat into a long pile on the grill, roughly the length of the roll you're using, place the cheese slices on top of the pile

MEAT PILE = LENGTH OF ROLL

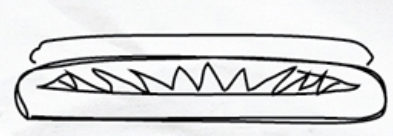
CHEESE OPTION #1 MIX IN THE CHEESE

Mix until the meat and onions are completely coated in its deliciousness. But this makes a mess so make sure you clean the griddle for the next steak!

CHEESE OPTION #2 GET YOUR WHIZ ON

Line the bottom of your roll with whiz if you're going the liquid cheese route. Then flip the hot meat onto the roll causing the cheese to melt more.

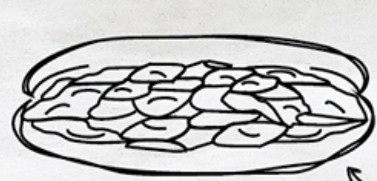
GRAB A ROLL



Open a roll and place it open face on top of the steak and cheese



Once cheese is sufficiently melted, slide the spatula under the meat with one hand, grab the roll with the other and flip it!



READY TO EAT!

