

how to make philly cheese steak

How to Make Philly Cheese Steak: A Step-by-Step Guide to the Classic Sandwich

how to make philly cheese steak is a culinary adventure that brings the flavors of Philadelphia right into your kitchen. This iconic sandwich, known for its tender sliced beef, melted cheese, and soft hoagie roll, has captured the hearts of food lovers everywhere. Whether you're craving a hearty lunch or an indulgent dinner, learning how to make a Philly cheese steak at home is easier than you might think—and infinitely more satisfying than ordering takeout.

In this guide, we'll dive into the essentials of crafting the perfect Philly cheese steak, explore the best ingredients, and share some insider tips to help you nail this delicious sandwich every time.

The Origins of the Philly Cheese Steak

Before we jump into the cooking process, it's fun to know a little about the history behind this famous sandwich. The Philly cheese steak originated in Philadelphia in the 1930s, credited to Pat Olivieri, a hot dog vendor who decided to grill some beef instead. The combination of thinly sliced ribeye steak, onions, and melted cheese on a fresh hoagie roll quickly gained popularity, becoming a staple in Philly's culinary scene.

Understanding the roots of this dish adds an extra layer of appreciation as you learn how to make philly cheese steak just like the original.

Choosing the Right Ingredients for an Authentic Philly Cheese Steak

One of the keys to a mouthwatering Philly cheese steak lies in the ingredients you select. Authenticity and quality make all the difference.

Beef: Ribeye is the Star

The traditional choice for the steak is ribeye, prized for its marbling and tenderness. The fat content in ribeye ensures juicy, flavorful slices once cooked. If ribeye isn't available, you can opt for other cuts like top round or sirloin, but try to stick to thinly sliced beef to maintain the sandwich's signature texture.

Cheese: Provolone, American, or Cheez Whiz?

Cheese plays a critical role in the Philly cheese steak's taste and texture. While many people associate the sandwich with processed cheese like Cheez Whiz, authentic versions often use provolone or American cheese for a smoother melt and richer flavor. Your choice depends on personal taste, but provolone offers a slightly sharper profile, while American cheese melts beautifully and adds creaminess.

Hoagie Roll: The Perfect Bread

A soft, fresh hoagie roll is essential. It should be sturdy enough to hold the juicy steak and melted cheese without falling apart, yet soft enough to bite into easily. Look for rolls with a slightly crispy crust and a fluffy interior.

Additional Ingredients: Onions and Optional Peppers

Sautéed onions are a classic Philly cheese steak addition, adding sweetness and depth. Some variations include bell peppers or hot peppers for extra flavor, but these are optional. The sandwich's simplicity is part of its charm.

How to Make Philly Cheese Steak: Step-by-Step Instructions

Now that you have your ingredients ready, let's walk through the cooking process. The goal is to achieve tender, flavorful steak slices combined with gooey melted cheese inside a fresh hoagie.

Step 1: Preparing the Steak

Start by slicing your ribeye steak thinly against the grain. This helps keep the meat tender once cooked. If the steak is too thick, you can partially freeze it for about 30 minutes to make slicing easier.

Step 2: Cooking the Onions

Heat a skillet over medium heat and add a small amount of oil or butter. Add thinly sliced onions and cook slowly, stirring occasionally, until they become soft and caramelized. This usually takes about 10-15 minutes. Patience here pays off, as caramelized onions provide sweetness that balances the savory beef.

Step 3: Cooking the Steak

Increase the heat to medium-high and add the sliced steak to the skillet. Season lightly with salt and pepper. Cook quickly, stirring and breaking up the slices to prevent clumping. The steak should brown nicely but remain juicy—avoid overcooking.

Step 4: Combining Steak and Onions

Once the steak is cooked, mix in the caramelized onions. This combination is the heart of the sandwich filling.

Step 5: Melting the Cheese

Layer your choice of cheese over the steak and onion mixture. Cover the skillet briefly to allow the cheese to melt evenly. Some prefer to mix the cheese directly into the steak, while others pile it on top to create that signature gooey layer.

Step 6: Toasting the Hoagie Roll

While the cheese melts, split your hoagie roll lengthwise but not all the way through. Lightly toast the inside of the bread in a separate pan or under a broiler—this adds texture and helps prevent sogginess from the juicy filling.

Step 7: Assembling the Philly Cheese Steak

Using a spatula, scoop the cheesy steak and onion mixture into your toasted hoagie roll. Press down gently to help the sandwich hold together.

Tips and Tricks for the Best Homemade Philly Cheese Steak

Crafting a Philly cheese steak at home can be a rewarding experience. Here are some tips to elevate your sandwich-making game:

- **Freeze the steak slightly:** This makes slicing thin strips much easier and safer.
- **Use a cast-iron skillet:** It provides even heat and helps achieve a nice sear on the steak.
- **Don't overcrowd the pan:** Cook steak in batches if needed to ensure proper browning.
- **Choose your cheese wisely:** For authenticity, provolone is a popular choice, but American cheese offers a creamy texture that many love.
- **Customize your toppings:** Some like to add mushrooms or hot peppers, which can add exciting flavors without overwhelming the classic taste.
- **Serve immediately:** Philly cheese steaks are best enjoyed fresh and hot, so assemble just before serving.

Variations on the Classic Philly Cheese Steak

While the traditional Philly cheese steak remains a favorite, experimenting with different variations can be fun:

Chicken Philly Cheese Steak

Swap out the beef for thinly sliced chicken breast for a lighter alternative. Cook the chicken the same way you would the steak, seasoning well and pairing with onions and cheese.

Vegetarian Philly Cheese Steak

Use portobello mushrooms or a plant-based meat substitute to recreate the texture of steak. Sauté with onions and cheese for a satisfying vegetarian option.

Spicy Philly Cheese Steak

Add sliced jalapeños or a dash of hot sauce to give your sandwich a kick. This variation is perfect for those who enjoy a bit of heat.

Serving Suggestions for Your Philly Cheese Steak

A Philly cheese steak is a filling sandwich on its own, but pairing it with the right sides can make your meal complete:

- **French fries or sweet potato fries:** Crispy and salty, they complement the rich sandwich beautifully.
- **Pickles or pickled peppers:** Their acidity cuts through the richness of the cheese and meat.
- **A simple side salad:** Adds freshness and balance to your plate.
- **Cold beer or soda:** Classic beverages that go well with the hearty flavors.

Learning how to make philly cheese steak at home opens the door to endless tasty possibilities. With just a few quality ingredients and some simple steps, you can enjoy a legendary sandwich that's both comforting and packed with flavor. Whether you stick to the classic recipe or put your own spin on it, this Philly favorite is sure to become a staple in your recipe collection.

Frequently Asked Questions

What are the essential ingredients for making an authentic Philly cheese steak?

The essential ingredients include thinly sliced ribeye steak, provolone cheese (or Cheese Whiz), hoagie rolls, and sautéed onions. Optional additions are bell peppers and mushrooms.

How do you properly slice the steak for a Philly cheese steak?

Freeze the ribeye steak for about 30-45 minutes to firm it up, then use a sharp knife to slice it as thinly as possible across the grain for tender, easy-to-eat pieces.

What is the best type of cheese to use in a Philly cheese steak?

Traditional Philly cheese steaks use provolone cheese or Cheese Whiz. Some people also use American cheese for a creamier texture.

How do you cook the steak to keep it tender and flavorful?

Cook the thinly sliced steak quickly over high heat in a hot skillet or griddle, seasoning with salt and pepper, and avoid overcooking to keep it tender.

Should onions be cooked before adding to a Philly cheese steak sandwich?

Yes, onions are typically sautéed until caramelized or soft before adding to the sandwich to enhance sweetness and flavor.

How do you assemble a Philly cheese steak sandwich properly?

Place the cooked steak and onions on a toasted hoagie roll, top with melted cheese, and optionally add sautéed bell peppers or mushrooms before serving hot.

Additional Resources

How to Make Philly Cheese Steak: A Culinary Exploration

how to make philly cheese steak is a question that has intrigued food enthusiasts and home cooks alike, eager to replicate the iconic sandwich that originated in Philadelphia. Known for its savory combination of thinly sliced beef, melted cheese, and sautéed onions all nestled in a soft hoagie roll, the Philly cheese steak has become a staple in American cuisine. Yet, its simplicity belies the precision required to achieve the perfect balance of flavors and textures.

Understanding the fundamentals of how to make philly cheese steak involves more than just assembling ingredients; it requires attention to detail in selecting the right cuts of meat, mastering the cooking technique, and choosing appropriate cheese varieties. This article will dissect the components and methods integral to crafting an authentic Philly cheese steak, while also exploring variations and culinary tips to enhance the experience.

The Origins and Essentials of a Philly Cheese Steak

The Philly cheese steak traces its roots back to the 1930s in Philadelphia, credited to Pat Olivieri, who first grilled chopped beef and served it on an Italian roll. Over time, the sandwich evolved with the addition of cheese—primarily provolone or Cheese Whiz—and sautéed onions, cementing its place as a regional favorite.

When approaching how to make philly cheese steak, the primary ingredients demand scrutiny:

- **Beef:** Traditionally, rib-eye steak is used due to its marbling and tenderness. The meat must be sliced thinly against the grain to ensure a tender bite.
- **Bread:** The hoagie roll, soft yet sturdy enough to hold the fillings, is vital. Authentic versions use Amoroso rolls, celebrated for their light texture and subtle sweetness.
- **Cheese:** The choice of cheese influences the sandwich's character. Provolone, American cheese, and Cheese Whiz are common options, each imparting a distinct flavor and meltiness.
- **Onions and Optional Additions:** Sautéed onions are customary, but some variations include peppers, mushrooms, or hot peppers for added complexity.

Step-by-Step Process: How to Make Philly Cheese Steak at Home

Preparing the Beef

The cornerstone of the sandwich is the beef, which must be handled with care. To replicate the thin slicing found in professional kitchens, freezing the rib-eye partially for about 30 minutes makes it easier to cut into paper-thin strips. This thinness is crucial for quick, even cooking and the signature tender texture.

Season the beef lightly with salt and pepper to enhance its natural flavors without overpowering the sandwich. Some chefs prefer a touch of garlic powder or Worcestershire sauce for depth, but purists often recommend minimal seasoning to let the meat shine.

Sautéing Onions and Optional Vegetables

Onions add sweetness and moisture, balancing the savory beef. Slice them thinly and sauté in a hot pan with a small amount of oil or butter until translucent and slightly caramelized. For those seeking a more robust flavor, adding sliced mushrooms or bell peppers is a common variation, though this diverges from the traditional recipe.

Cooking the Steak

Use a heavy skillet or cast-iron pan heated to medium-high. Add a small amount of oil to prevent sticking. The thin strips of beef cook rapidly—usually within 2 to 3 minutes—developing a seared exterior while

remaining juicy inside. Frequently stirring or flipping ensures even cooking.

Incorporating Cheese

Once the beef and onions are cooked, it's time to add the cheese. Provolone slices or American cheese are laid over the hot meat mixture, allowing them to melt thoroughly. Alternatively, Cheese Whiz can be warmed and stirred in for a creamy, tangy finish. The choice of cheese affects both texture and taste, with provolone offering a subtle, smoky flavor and Cheese Whiz delivering a distinctly sharp profile.

Assembling the Sandwich

The hoagie roll, ideally slightly toasted to prevent sogginess, acts as the vessel. The melted beef and cheese mixture is piled generously inside, often with additional sautéed onions if desired. Some aficionados recommend pressing the sandwich lightly to meld the ingredients and enhance mouthfeel.

Variations and Enhancements to Consider

While the classic Philly cheese steak recipe is revered, culinary experimentation has led to numerous adaptations. Some notable variations include:

- **Cheese Options:** Swiss cheese or mozzarella can be used, though these stray from tradition.
- **Spice Levels:** Adding jalapeños or hot sauce caters to those preferring a spicier profile.
- **Meat Alternatives:** For a leaner option, sirloin or even chicken can substitute rib-eye, though purists may object.
- **Vegetarian Versions:** Using mushrooms or plant-based meat substitutes offers an alternative for non-meat eaters.

Each variation impacts the flavor dynamics and texture, illustrating the sandwich's versatility while highlighting the importance of balancing ingredients.

Critical Factors Impacting the Authenticity and Taste

Achieving an authentic Philly cheese steak hinges on several critical factors beyond just ingredients:

1. **Meat Preparation:** The thin slicing and quick cooking method are essential to avoid toughness.
2. **Cheese Melting Technique:** Proper melting ensures a cohesive sandwich rather than a dry or clumpy texture.
3. **Bread Quality:** The roll's texture must absorb juices without disintegrating, a balance that affects eating experience.
4. **Ingredient Freshness:** Fresh onions and high-quality beef significantly elevate the sandwich's flavor.

Neglecting any of these elements can result in a subpar sandwich that lacks the iconic juiciness and flavor balance.

Comparing Homemade Philly Cheese Steak to Restaurant Versions

One challenge home cooks face is replicating the fast-paced, high-heat cooking environment of a Philly cheese steak restaurant. Commercial kitchens often use flat-top grills, which allow for even heat distribution and the ability to cook large quantities quickly. Home stovetops may not perfectly mimic this, potentially affecting the sear and texture.

However, home preparation offers control over ingredient quality and customization. By mastering the slicing technique, controlling cooking times, and selecting authentic rolls and cheeses, home cooks can approximate, if not match, the restaurant experience.

Pros and Cons of Making Philly Cheese Steak at Home

- **Pros:** Customizable ingredients, control over seasoning and cooking, cost-effective, and fresh preparation.
- **Cons:** Requires skill in slicing and cooking, potential difficulty sourcing authentic rolls or cheese, and

lack of commercial kitchen equipment.

The investment in technique and ingredient quality pays dividends in the final product, making the endeavor worthwhile for enthusiasts.

Conclusion

Exploring how to make Philly cheese steak reveals that beneath its seemingly straightforward composition lies a nuanced interplay of technique, quality, and tradition. Whether following the classic recipe or experimenting with variations, success depends on respecting the core principles of thinly sliced rib-eye beef, perfectly melted cheese, and the right bread. For those willing to engage with these details, crafting a Philly cheese steak at home can be a rewarding culinary achievement, delivering a taste of Philadelphia's rich food heritage directly to the table.

[How To Make Philly Cheese Steak](#)

how to make philly cheese steak: Bobby Flay's Throwdown! Bobby Flay, Stephanie Banyas, Miriam Garron, 2010-10-12 Are you ready? Every week on Throwdown!, celebrity chef and restaurateur Bobby Flay goes head-to-head with cooks who have staked their claim as masters of an iconic dish—buffalo wings, chicken cacciatore, or sticky buns, for example—even though he may never have cooked these things before. The results are always entertaining—and delicious. In his first-ever cookbook collaboration with Food Network, Bobby shares the recipes and fun from his popular show. For each episode, both Bobby's recipe and his challenger's are included, comprising a cross-country tour of regional specialties and good-hearted competitive spirit. Travel to San Antonio for puffy tacos, Philadelphia for cheesesteaks, Harlem for fried chicken and waffles, and Charleston for coconut cake. Try both dishes to pick your favorite, or challenge friends and family to a battle of your own. Either way, you'll find tons of fantastic flavors in this best-of-the-best book from the first seven seasons of Throwdown!. The ultimate companion cookbook to one of America's favorite food shows, Bobby Flay's Throwdown! lets home cooks and fans in on the action, featuring favorite Throwdown! moments and behind-the-scenes peeks alongside beautiful, all-new color food photography created just for this book. So if Bobby Flay ever strolls into your backyard asking "Are you ready for a Throwdown?" you definitely will be!

how to make philly cheese steak: How to Cook Steak Amanda Mason, 2021-03-23 Practical techniques and mouthwatering recipes for the perfect steak Steak feels like a luxury, but you can cook up a restaurant-quality steak in your own kitchen anytime. Find out how easy it can be with this simple, practical steak cookbook. Clear instructions and 65 flavorful recipes help you learn and apply fundamental techniques like searing, smoking, sous vide, and even deep-frying to achieve the perfect steak. Brush up on seasoning and marinating, and find out how to cook to your preferred level of doneness. The simple, satisfying starter recipes in this steak cookbook teach you skills like outdoor grilling, stovetop cooking, and broiling. Then, impress your friends and family with a wide range of additional recipes, including sides and sauces to complement your steak creations. This

essential steak cookbook teaches you to: Know your cuts—Check out at-a-glance steak cut profiles with defining characteristics and ideal cooking methods for various cuts of beef, from flat iron to flank. Prep and store—Find out how to store and prepare steak before cooking, and discover the best ways to preserve and reheat those delicious leftovers. Talk like a butcher—Learn how to shop for meat, understand different grades of beef, and decipher vocabulary like dry aging and grain-fed vs. grass-fed beef. Dig in to a delicious steak at home with the foolproof recipes in this steak cookbook.

how to make Philly cheese steak: 101 Lasagnas & Other Layered Casseroles Julia Rutland, 2020-12-08 Enjoy lasagna every night of the week with this mix of classic and inventive lasagna recipes the whole family will love! Weekend or weeknight, everyone is always looking for easy and delicious recipes to put on the table—and what's more comforting than lasagna, the kind of food that satisfies from the moment the casserole is pulled from the oven, all hot and bubbly, with a mouthwatering aroma that fills the kitchen. But this isn't your grandma's lasagna. 101 Lasagnas & Other Layered Casseroles features 101 new creative takes on the traditional favorite, including vegetarian and plant-forward variations. Enjoy recipes like: -Skillet Beef and Sausage Lasagna -Asian Short Ribs with Wonton Noodles -Green Chile Chicken with Tortilla "Noodles" -Veggie Lasagna Pockets -And Apple Pie Lasagna Going beyond the recipes, this book teaches you the basics on different types and sized pans, including cast iron and glass bakeware, as well as the variety of available noodles, including gluten-free. Or skip the pasta altogether and use fresh veggies instead. If it has layers, we're considering it a lasagna—so pull out your casserole pans, roll up your sleeves, and get ready to give dinnertime some extra spice!

how to make Philly cheese steak: *Crusts* Barbara Caracciolo, 2018-03-27 Crusts has over 300 recipes from expert and artisan bakers, covering breads, croissants, flatbreads, pizzas, and pies—foods that demand the perfect crunch! From loaves to pastries, pizza to pie, this cookbook covers it all! Between its elegantly designed covers, you'll discover: 300+ recipes from artisan bakers around the world; gluten-free, Paleo, vegetarian, and vegan recipes; complete how-to sections on making your own dough, bread, and pizzas with easy-to-follow instructions; helpful tips and techniques from expert bakers and chefs; culinary histories behind your favorite loaves and pastries; The book also features an illustrated catalog of more than 100 grains from around the world and throughout time. Crusts is the ultimate resource for every level chef, and is a keystone addition to your cookbook library.

how to make Philly cheese steak: Prep-Ahead Meals From Scratch Alea Milham, 2016-01-26 Easy, make-ahead meals your family will love using a mix and match system where you make batches of ingredients and then easily and quickly combine them into the meals you want when you want them. Prep-Ahead Meals From Scratch will save readers time and money by teaching them how to prepare large batches of different staples to quickly combine into a variety of meals in no time. The book offers batch cooking for beef, chicken, pork, beans and rice. Plus you can batch cook however you like, whether that's on the stovetop, in the oven, in the slow cooker or in the broiler. Each cooking technique comes with incredible recipes such as Mongolian Beef Lettuce Wraps, Chicken Alfredo Skillet with Spring Vegetables, Pulled Pork Stuffed Sweet Potatoes and Artichoke and Spinach Rice Bake. By batch cooking, readers can prepare multiple family-friendly meals at once, ultimately saving time and money. Prep-Ahead Meals From Scratch sets out to redefine fast food, offer speedy food prep techniques, share money saving shopping strategies and food storage tips and help readers pull it all together by learning to develop meal plans. Preparing meals ahead of time means you don't have to spend precious hours of everyday working in the kitchen—a big feat for those of us cooking for our families.

how to make Philly cheese steak: *The Complete America's Test Kitchen TV Show Cookbook 2001-2016* . America's Test Kitchen, 2015 Every recipe from the hit TV show with product ratings and a look behind the scenes--Jacket.

how to make Philly cheese steak: Branded Faith Rajkumar Dixit, 2010-06-07 Christianity may be the greatest story ever told, but in Western culture it is losing ground against the powerful forces of secularization. In examining the root causes of this cultural shift, does the church have anything

to learn from secular society and the business sector? For decades the church has resisted the idea of using business methodologies in the religious sphere. Yet a closer look reveals that most church hierarchies have borrowed much of their organizational structure from the business sector. But the church is not alone in its borrowing. Today the lines between the church and the business sector are blurred, as both entities influence each other interchangeably. In *Branded Faith*, Rajkumar Dixit enters an engaging and intellectually stimulating analysis of what the church can learn from the business practices of marketing, branding, and contextualization. Using examples drawn from widely recognized companies such as Nike, Starbucks, Coca-Cola, and Subway, Dixit systematically builds a case for the power of a story, and emphasizes the importance of seeking culturally relevant ways to spread it. Those who care deeply about sharing Christianity powerfully and effectively will find in *Branded Faith* a thoughtful presentation of ideas on how to maintain the integrity of the gospel, while exploring fresh methods of communicating the good news to a postmodern society.

how to make philly cheese steak: Cooking with a Veteran Dave Rogers, 2022-08-20 What started as Cooking for home bound veterans during the pandemic, turned into a Facebook Live Cooking Show to show veterans who were stuck at home how to cook. Dave continued to help veterans through his show with stories, featuring veteran programs and showing them how to reduce spending and time during cooking. For Dave, the VFW saved him after his service, so he continues to give back, by helping veterans through his cooking, and now bringing his book so that he can continue to help veterans through the VFW Unmet Needs program which helps veterans who are in need of financial assistance.

how to make philly cheese steak: New Cook Book Better Homes and Gardens, 2014 Presents hundreds of new recipes along with traditional favorites, and includes chapters on breakfast and brunch, casseroles, and convenience cooking to meet the needs of today's everyday cooks.

how to make philly cheese steak: Great Gluten-Free Vegan Eats From Around the World Allyson Kramer, 2013-06-01 *Great Gluten-Free Vegan Eats From Around the World* is a cookbook for the home chef who likes to explore a world of cuisines, regardless of allergies or dietary restrictions. Step inside and travel the globe while still adhering to your plant-based, gluten-free diet with ethnic entrees you may have thought were off-limits, but are actually even better re-imagined! From European classics like Fig Pastries with Clotted Cream and English Cottage Pie to Caribbean specialties like Jamaican Jerk Tofu and Plantain and Potato Soup, you'll dine on delicious dishes from all around the globe, while still pleasing every palate at your table. Author Allyson Kramer, founder of the popular g-free vegan blog Manifest Vegan (<http://www.manifestvegan.com>), will walk you through each and every recipe—most of which include a photo—showing you exactly how to create gourmet meals that are impressive enough for even the most seasoned foodie. From tempting appetizers, to hearty mains, to luscious desserts, you'll find more than 100 globally-inspired recipes that prove eating vegan and gluten-free doesn't have to be a sacrifice, but rather an international delight!

how to make philly cheese steak: The Complete America's Test Kitchen TV Show Cookbook 2001-2021 America's Test Kitchen, 2020-10-27 21 years of foolproof recipes from the hit TV show captured in one complete volume *The Complete America's Test Kitchen TV Show Cookbook* is back after a year-long 20th anniversary party. Find every recipe prepared on 21 seasons of public television's top-rated cooking show all in a single compendium, including the new season that debuts in January 2021. You'll also get the latest equipment and ingredient ratings drawn from the show's equipment testing and taste testing segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2021 season air with new recipes like Chicken Schnitzel, Smashed Burgers, and Peach Tarte Tatin. Every recipe that has appeared on the hit TV show is included in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK Review Team recommends and it alone is worth the price of the book.

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V. Byrne , 1983

how to make philly cheese steak: *Meat Illustrated* America's Test Kitchen, 2020-10-27 MEAT EATERS, REJOICE: Increase your meat counter confidence with this award-winning meat cookbook that shows you how to cook 72 cuts of meat in 300+ kitchen-tested recipes! With chapters organized by animal and its primal cuts, Meat Illustrated is the meat eater's go-to meat cookbook and handbook! Discover essential information and techniques that will empower you to make steakhouse-worthy meals and explore everything your butcher shop has to offer. Inside you'll find: • 300+ recipes covering 72 cuts of meat—including beef, pork, lamb, and veal • Cut-specific guidance on buying, prepping, storing, cooking, and more • Step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations • Need-to-know techniques, from smoking and grilling to braising and curing Learn the best methods for center-of-the-plate meats like Butter-Basted Rib Steaks (spooning hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), and meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat). And get ideas on how to complete your meals with delicious sides like Fried Brown Rice with Pork and Shrimp or Libyan-style chickpea and orzo soup! So, don't just go to the butcher—become the butcher. Full of comprehensive, hands-on guidance, this ultimate meat cookbook takes the mystery out of buying and cooking meat like a pro.

how to make philly cheese steak: Sara Moulton's Everyday Family Dinners Sara Moulton, 2010-04-06 Sara Moulton may be a professional chef and television personality, but she's also a working mother who has to get dinner on the table for her husband and kids every night. In Sara Moulton's Everyday Family Dinners, she shares more than two hundred new family-tested, family-pleasing recipes—whether you're new to the kitchen or just looking for a way to spice up your recipe repertoire, Sara's carefully tested recipes are a great place to start. Chicken Saltimbocca with Artichoke Sauce is a welcome change of pace, while Oven-Fried Fish Sticks are a lighter update of a kid-friendly classic. If you're looking to experiment with new ingredients and cuisines without venturing beyond your local grocery, the Korean-inspired Clay Pot Vegetable Stew and Sara's take on Vietnamese Bahn Mi make it easy to try global flavors. For a quick, pulled-from-the-pantry meal, try Polenta Lasagna or BLT and Egg Pie. Shake things up and serve appetizers like Pork Sliders, Asian Style, and Manchego-Stuffed Figs Wrapped in Bacon for dinner, or declare Sandwich Night and serve Picadillo Sloppy Joes. If you have a vegetarian in the family or you're just trying to economize, flip to the chapter on vegetarian mains for recipes for delicious and nutritious fare like Tortilla Pizza or Rustic Potato and Greens Pie. For dessert there's Butterscotch Pudding Cake, Warm Chocolate Cheesecake, and much more. And finally, on Sunday, when you have a little more time to cook, there is a chapter for comfort food that will cure the end-of-the-weekend blues and get the week started right. Perhaps most important to the overscheduled home cook, Sara's recipes help you cook smarter, faster, and cleaner. Each recipe lists cooking and preparation times, and easy-to-follow instructions streamline the process by integrating prep and cleanup into each step. Sidebars on shopping, storing, preparing, and serving share the tips Sara has collected over many years of answering questions from home cooks across the country. Creative, crowd-pleasing, and fuss free, the recipes in Sara Moulton's Everyday Family Dinners make family dinner a pleasure for everyone.

how to make philly cheese steak: Better Homes and Gardens New Cook Book, 16th Edition Better Homes and Gardens, 2014-09-30 The fully updated and revised edition of the best-selling, tried-and-true resource for generations of cooks Since 1930, home cooks have turned to Better Homes and Gardens New Cook Book for guidance in the kitchen. This new edition includes more than 1,200 recipes, 1,000 color photos, and more tips and how-to information than ever. The "Secrets to Success" feature in each chapter shows cooks the key ingredients or steps to making each recipe successful. The "8 Ways With" feature enables home cooks to customize recipes by changing up flavors in basic recipes like omelets, shortbread cookies, and more. Along with the best recipes for favorite foods, this indispensable volume offers information on new cooking trends and fresh ideas, a new fruit and vegetable guide with ID photos, and expanded coverage of canning.

Because food is at the heart of many family traditions, a new holiday chapter is included, and throughout the book, icons highlight recipes that are fast, low-calorie, and best-loved. From setting up a kitchen to cooking a great meal, this comprehensive book fulfills every cooking need.

how to make philly cheese steak: Natasha's Kitchen Natasha Kravchuk, 2023-10-03 NEW YORK TIMES BESTSELLER • An inviting collection of more than 100 trusted, budget-friendly recipes for every meal and occasion from the creator of the wildly popular website Natasha's Kitchen. "With delicious recipes and fun entertaining ideas, you'll find inspiration and joy on every page."—Jennifer Segal, author and creator of Once Upon a Chef In 1989, four-year-old Natasha Kravchuk and her family entered the United States as refugees from Ukraine. Her mother was an amazing cook and spoiled her family with delicious meals, so Natasha never learned how to cook until she got married and had her own family to nurture. In 2009, she began blogging about the joy she discovered in creating and sharing recipes. Her audience exploded, connecting with her warmth and willingness to share both her triumphs and failures in the kitchen. In Natasha's Kitchen, she shares 100+ family-friendly, foolproof recipes anyone can whip up on even the busiest weeknight. From Salmon Piccata and Turkey Meatball Soup to Crispy Bacon Jalapeno Poppers as well as traditional Ukrainian recipes passed down from her mother like classic Borscht and her famous Pierogis, Natasha's family-friendly recipes are made with easy-to-find ingredients and have been thoroughly tested. And because she loves to have her large extended family and friends over, there are also menus for sharing and easy entertaining—from a taco bar to a chili bar to the ultimate cheese board. With a warm and encouraging voice, accompanied by beautiful, mouthwatering photographs, readers are offered a glimpse into Natasha's life as she does what she enjoys most: cooking for her loved ones.

how to make philly cheese steak: Scratch Maria Rodale, 2016-10-11 Maria Rodale was raised on real food. She doesn't think of eating homemade, from-scratch meals as part of a trend or movement; it has always been her life. Raised in a family of farmers, bakers, chefs, gardeners, and publishers, Maria is used to growing, cooking, reading and writing about, and eating organic, delicious food. And now, for the first time ever, she's sharing her tried-and-true family recipes. Scratch is full of comfort food recipes that aren't focused on any one healthy trend, but are instead innately healthy, because Maria inspires you to return to your kitchen and cook with real, organic food. Recipes like Pasta Fagioli, Maria's Fried Chicken, and Lamb & Barley Soup will be crowd pleasers for sure, but Maria throws in some unique-to-the-family recipes that are going to delight as well, such as her Pennsylvania Dutch Dandelion Salad with Bacon Dressing, Ardie's Pasties, and Homemade Hoppin' John (a black-eyed pea stew made with smoked turkey or ham). Besides sharing her family's favorite recipes, Maria's book also gives you a peek into her life as a Rodale, with personal family portraits and stories. With this cookbook, you can eat like the Rodale family every night of the week with delicious food to make at home, from scratch. Naturally healthy, bacon included.

how to make philly cheese steak: Danielle Walker's Healthy in a Hurry Danielle Walker, 2022-09-06 NEW YORK TIMES BESTSELLER • 150+ quick and easy recipes to get healthy gluten-free, grain-free, and dairy-free food on the table fast—from no-cook lunches to one-pot dinners and simple desserts—from the New York Times bestselling author of the Against All Grain series. "Healthy in a Hurry helps busy, working moms (like me) get delicious meals on the table fast with tried-and-true recipes that are full of comfort, flavor, and easy variety."—Melissa Urban, co-founder and CEO of Whole30 Beloved author Danielle Walker proves that healthy cooking is both doable and oh-so-satisfying. In Healthy in a Hurry, Danielle presents more than 150 paleo recipes inspired by her sunny California lifestyle and diverse cuisines from around the world, including: • No-cook lunches: Pesto Chicken, Nectarine & Avocado Salad; Thai-Style Shrimp Salad; Steak Lettuce Wraps with Horseradish Cream Sauce • Freezer-friendly meals: Pork Ragu over Creamy Polenta; Turkey Chili Verde; Baked Pepperoni Pizza Spaghetti with Ranch • Delicious pasta dishes: Curry Noodles with Shrimp; Mac & Cheese; Creamy Roasted Garlic, Chicken Sausage & Arugula Pasta • Sheet pan dinners: Mediterranean Salmon with Artichokes & Peppers; Lemongrass-Ginger

Pork Chops with Crunchy Jicama & Mint Salad; Peruvian Steak & French Fries • Easy grills: Skirt Steak Tacos with Sriracha Aioli; Hawaiian BBQ Chicken with Grilled Bok Choy & Pineapple; Chipotle Cranberry-Sweet Potato Turkey Burgers Each recipe is shaped by Danielle's capable hands to be free of gluten, grains, and dairy—and most have just ten ingredients or fewer. And if that weren't good enough, every recipe is photographed and all are fast to make, giving busy people with dietary restrictions lots of ways to eat well on a tight schedule. With prep times and cook times, dietary guidelines, a pantry of sauces and spice mixes, and six weeks of meal planning charts, *Healthy in a Hurry* will help you become the calm, organized cook you've always aspired to be.

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