

## Sandwiches

Beef

### Steak Sandwiches and Sauce

This is a PHILADELPHIA CHEESE STEAK. Very popular with the family. You might have to go to a butcher for the deli-thin sliced steak meat.

#### SAUCE:

1 (8 oz.) can tomato sauce  
1/2 tsp. vinegar  
1/2 cup ketchup  
1/4 tsp. Tabasco sauce  
salt and pepper

2 lbs. deli-thin sliced Top Round Steak  
8 large "Subway" type buns  
2 medium onions, sliced into rings  
dill pickle slices  
hot peppers  
8 oz. Mozzarella cheese, sliced  
8 oz. Provolone cheese, sliced



SAUCE: In a 1-quart sauce pan combine first five ingredients and simmer 5 minutes.

#### STEAK SANDWICHES:

Sear deli-thin sliced steaks over high heat in a fry pan with 1 Tb. of oil.

When steaks turn brown remove. Add onions; sauté 5 minutes.

Slice buns in center to bottom but not through and warm in 350 degree oven for 5 minutes.

Serve browned steak meat in large warmed bun.

Top with fried onions and sauce.

Garnish with dill pickle slices and hot peppers.

Mozzarella or Provolone cheese or both can be added to the sandwich which is then a Cheese Steak. Place the cheese in the warm roll and add the meat and toppings.

Yield: 8 steak sandwiches.

NOTE: For rolls try the French Bread and cut it in thirds. I also like the Boudin Sour Dough rolls. You might not be able to find a butcher who will cut the steak meat. Check the local supermarkets for Steakum, in the frozen foods section. In the Philadelphia area, Landis Meat Co. of Quakertown, PA, has the steak meat, sliced and ready for frying in most supermarkets.