

ROYAL GOLD[®]

Philly CheeseSteak

<u>Qty</u>	<u>Description</u>	<u>Item Number</u>
4 oz	Royal Gold T/Sliced Steak	
2 oz	Onions Sliced	
1 Slice	American Cheese Sliced 120 ct	
1 ea	Sub Bun 6"	
2 T	Vegetable Oil	
2 T	Water	

PREPARE

1. Preheat griddle to 350° F
2. Apply 1 T vegetable oil to griddle, add sliced onions and top with Royal Gold[®]
3. Moisten meat with remaining vegetable oil and water
4. Cook until edges of Royal Gold[®] turn brown. Turn Royal Gold[®]/onion mixture and gently break apart to disperse onions and to create a deli fluff which will add a volume appearance to the sandwich.
5. Allow to cook through.
6. Top with cheese and allow to melt. Remove from griddle and place in a submarine roll.
- 7. SERVE HOT!**