

how to make philly cheese steak

How to make Philly cheese steak is a culinary journey that leads straight to the heart of Philadelphia, where this iconic sandwich originated. Known for its savory flavors and satisfying textures, the Philly cheese steak has become a beloved dish across the United States and beyond. In this article, we will explore the history of the cheese steak, the essential ingredients, the step-by-step preparation process, and some tips for creating a delicious version at home.

History of the Philly Cheese Steak

The Philly cheese steak has its roots in Philadelphia, with its origins dating back to the early 20th century. The story goes that in 1930, Pat Olivieri, a hot dog vendor, decided to grill some beef on his cart. A passing taxi driver noticed the enticing aroma and requested a sandwich. This simple creation quickly gained popularity, leading Olivieri to open Pat's King of Steaks, which remains a staple in the city today.

While Pat's is often credited with inventing the cheese steak, another competitor, Geno's Steaks, opened nearby, sparking a rivalry that continues to this day. The traditional cheese steak consists of thinly sliced beef, melted cheese, and a long hoagie roll, though variations exist, including toppings and different cheese options.

Essential Ingredients for a Philly Cheese Steak

To create an authentic Philly cheese steak, you'll need to gather the following ingredients:

- Thinly sliced ribeye steak (1 to 2 pounds)
- Cheese (Provolone, Cheez Whiz, or American cheese)
- Hoagie rolls or sub rolls (4 to 6 pieces)
- Onions (optional, sliced)
- Bell peppers (optional, sliced)
- Mushrooms (optional, sliced)
- Salt and pepper
- Oil or butter for cooking

While the classic cheese steak is simple, feel free to customize it with your favorite toppings or seasonings to suit your taste.

Step-by-Step Preparation of Philly Cheese Steak

Creating a delicious Philly cheese steak is not only about the ingredients but also about the cooking technique. Follow these steps to make your own cheese steak at home:

Step 1: Prepare the Ingredients

1. **Slice the Steak:** If you haven't purchased pre-sliced ribeye, place the ribeye in the freezer for about 30 minutes to make it easier to slice thinly. Use a sharp knife to cut the steak into very thin strips, about 1/8 inch thick.
2. **Chop the Vegetables:** If you are using onions, bell peppers, or mushrooms, slice them thinly. This ensures even cooking and enhances the overall flavor of the sandwich.

Step 2: Cook the Vegetables (if using)

1. **Heat the Pan:** Place a large skillet or griddle over medium heat and add a tablespoon of oil or butter. Allow it to heat up.
2. **Sauté the Vegetables:** Add the sliced onions and bell peppers to the skillet. Cook for about 5-7 minutes, stirring occasionally, until they are softened and slightly caramelized. If using mushrooms, add them in the last few minutes of cooking.
3. **Remove from Pan:** Once cooked, transfer the vegetables to a plate and set them aside.

Step 3: Cook the Steak

1. **Increase the Heat:** In the same skillet, increase the heat to high. Add another tablespoon of oil or butter if necessary.
2. **Cook the Steak:** Add the thinly sliced ribeye to the hot skillet in a single layer. Season with salt and pepper. Cook for about 2-3 minutes, stirring occasionally, until the meat is browned and cooked through.
3. **Combine with Vegetables:** If you cooked vegetables, return them to the skillet with the steak and mix well to combine the flavors.

Step 4: Melt the Cheese

1. **Add Cheese:** Once the steak and vegetables are cooked, lower the heat to medium. Place a generous amount of cheese on top of the steak mixture. If using Cheez Whiz, you can simply drizzle it over the top.
2. **Cover and Melt:** Cover the skillet with a lid for about 1-2 minutes, allowing the cheese to melt thoroughly.

Step 5: Assemble the Sandwich

1. **Prepare the Rolls:** While the cheese is melting, slice the hoagie rolls lengthwise, leaving one side attached to create a pocket.
2. **Fill the Rolls:** Using a spatula, scoop the cheesy steak and vegetable mixture into each roll. Make sure to evenly distribute the filling among all rolls.
3. **Serve Immediately:** Serve the Philly cheese steaks hot, with optional sides such as fries or chips, and condiments like hot sauce or ketchup.

Tips for the Perfect Philly Cheese Steak

To elevate your Philly cheese steak to the next level, consider the following tips:

1. **Use Quality Ingredients:** The best cheese steaks start with high-quality ribeye. Look for well-marbled cuts for enhanced flavor and tenderness.
2. **Experiment with Cheese:** Try different types of cheese to find your favorite combination. While Cheez Whiz is classic, provolone and American cheese can add a creamy texture.
3. **Don't Overcrowd the Pan:** When cooking the steak, avoid overcrowding the skillet. This ensures even cooking and helps achieve a nice sear.
4. **Toast the Rolls:** For added texture, consider toasting the hoagie rolls lightly before filling them.
5. **Customize Your Toppings:** Don't hesitate to add your favorite toppings, such as jalapeños, hot peppers, or even barbecue sauce for a unique twist.

Conclusion

Now that you know how to make a traditional Philly cheese steak, you can bring a taste of Philadelphia to your kitchen. With its rich history and satisfying flavors, this beloved sandwich is sure to impress your family and friends. Whether you stick to the classic version or experiment with your own variations, the Philly cheese steak will always remain a favorite for good reason. Happy cooking!

Frequently Asked Questions

What type of meat is traditionally used for a Philly cheesesteak?

The traditional meat used for a Philly cheesesteak is thinly sliced ribeye steak.

What kind of cheese is typically used on a Philly cheesesteak?

The most commonly used cheese is Cheez Whiz, but provolone and American cheese are also popular options.

How do you prepare the steak for a Philly cheesesteak?

The steak should be frozen for about 30 minutes to make it easier to slice thinly against the grain.

What toppings are popular on a Philly cheesesteak?

Common toppings include sautéed onions, bell peppers, and mushrooms.

What kind of bread is best for a Philly cheesesteak?

The best bread for a Philly cheesesteak is a long, crusty hoagie roll or an Italian bread.

How do you cook the steak for a Philly cheesesteak?

The steak is typically cooked on a griddle or skillet over high heat until it's browned, then cheese is added to melt.

Can I make a vegetarian version of a Philly cheesesteak?

Yes, you can make a vegetarian version using ingredients like portobello mushrooms, tofu, or seitan.

What is the best way to assemble a Philly cheesesteak?

Layer the cooked steak and melted cheese in the hoagie roll, and add any desired toppings before serving.

How can I add more flavor to my Philly cheesesteak?

You can enhance the flavor by seasoning the steak with salt, pepper, and garlic powder, or by using a marinade.

Is it possible to make a Philly cheesesteak in an air fryer?

Yes, you can make a Philly cheesesteak in an air fryer by cooking the steak and cheese in the basket and then assembling it in the roll.

[How To Make Philly Cheese Steak](#)

How To Make Philly Cheese Steak

Related Articles

- [how to learn calculus quickly](#)
- [how to speak german for kids](#)
- [how to make a kite](#)

[Back to Home](#)