

Seasonal Eating

Beef Cheesesteaks

- 2 tablespoons Dijon style mustard
- 2 tablespoons balsamic vinegar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried parsley
- 1/4 teaspoon black pepper
- 1/4 teaspoon red pepper flakes
- 1 1/4 pounds boneless, tender beef steak (ribeye, strip, filet), thinly sliced
- 2 tablespoons vegetable oil
- 1 green bell pepper, sliced
- 1 red bell pepper, sliced
- 1 onion, sliced
- 4 Kaiser rolls, split open
- softened butter
- 1 1/2 cups shredded Monterey Jack cheese

In a medium bowl whisk together the mustard, vinegar, Worcestershire sauce, salt, garlic powder, onion powder, thyme, parsley, pepper and red pepper flakes. Pour into a zip top bag and add the beef slices, turning to coat. Place in refrigerator to marinate for several hours or overnight. Heat the oil in a large skillet over medium high heat. Add the peppers and onion and cook for a few minutes to slightly soften. Drain the marinade from the meat and add the slices to the pan with the vegetables. Cook for just a minute until meat is cooked through. Meanwhile, spread the cut sides of the rolls with butter and place under broiler until browned around the edges. Divide half the cheese on the bottoms of the buns, top with meat and vegetable mixture and then sprinkle with remaining cheese. Add the top bun and serve immediately.