

The Volpi Cheesesteak

We don't want to get in the middle of any fiercely debated topic. Whiz wit, witout, we'll gladly eat a cheesesteak any ol' way. There's something about the way the onions char and the steak remains tender even though it's so thin. Adding sopressata is just another way to flavor-bomb an already delicious belly-bomb. We've got nothing but brotherly love for this bad boy.

See Cook's Note on getting your steak sliced thinly.

Ingredients

¼ cup vegetable or olive oil

1 onion, thinly sliced

Kosher salt and freshly ground black pepper

1½ pounds boneless sirloin or top round steak, very thinly sliced against the grain

¼ pound thinly sliced hot sopressata or sopressa, julienned

8 thin slices provolone cheese

4 soft Italian sub rolls (a.k.a. hoagie rolls), split but not separated, lightly toasted

special equipment

1, 2-burner stovetop griddle

1, long metal spatula

Directions

Heat griddle over 2 burners over medium-high heat. Add half of the oil to the griddle. Spread the onions on half of the griddle. Season with salt and pepper and cook, stirring occasionally, until golden and softened, 8 to 10 minutes.

Combine beef, hot sopressata and remaining oil in a bowl and sprinkle with salt and pepper. Add to the griddle in a single layer and cook, tossing occasionally until the meat is just barely pink, 2 to 4 minutes. Mix the onions into the meat and then divide into 4 piles. Arrange 2 slices of cheese over each pile and let cheese to start to melt. Using a long metal spatula, scoop each pile into a roll and serve immediately (before it gets soggy).

Cook's Note: The easiest way to get your steak as thinly sliced as a cheesesteak needs to be is to ask your butcher ahead of time. Korean markets are also a good source of thin pre-sliced beef. Lacking those options, freeze your steak for an hour or two until the meat is very firm and then slice as thinly as possible with a sharp knife.

total time: 35 minutes (plus freezing time for steak)

active prep: 20 minutes

serves: 4

difficulty: easy