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School of Food and Agriculture
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Maine Beef Producers- Maine cheesesteaks; Recipe from Chef Rob Dumas CEC

Classic Cheesesteak

Yields 4 portions

Ingredients:

Beef Chuck Roast/Roll or Ribeye- 1-1.5lb (4-6oz per sandwich)

Sliced Provolone Cheese- 8oz

12in Sub rolls, cut to hinge open- 4

Salt- to taste

Pepper to taste

Optional add-in: Caramelized onions

Sliced white onion- 1 large

Butter- 2 tablespoons

Optional add-in: Pepper Relish Spread

Hot or sweet pepper relish- 2-4 tablespoons

Mayo- ¼ cup

Method:

1. Remove meat from packaging and place on tray in freezer.
2. Remove meat from freezer when it is tempered or just slightly frozen.
3. Slice as thin as possible and try to cut across the grain. Discard any silver skin or tough gristle.
4. Prepare caramelized onions by cooking in butter until lightly golden and sweet. Season with salt.
5. Prepare Pepper relish spread by combining relish and mayo.
6. Preheat a cast iron pan or griddle and lightly oil when hot. Wipe clean and add beef.
7. Season with salt and pepper and add onions when beef is mostly cooked.
8. Open buns and layer in the provolone cheese, 4 slices per roll.
9. Spread in the pepper relish and then fill each roll with the cooked beef and onion mixture.

Optionally, you can add in additional vegetables like mushrooms or peppers. Doing so will allow you to make the beef portion stretch to fill more sandwiches.