

**Chef JJ's Cheesesteak with
Cheddar Gouda Cheese Sauce**
Recipe Courtesy of Chef JJ Johnson

Ingredients:

2 cups heavy cream
4 tablespoons butter
Cracked black pepper
Kosher salt
1 cup aged cheddar
1 cup smoked gouda
½ cup Gruyere cheese
Grapeseed oil
1 large red bell pepper, sliced
1 large green bell pepper, sliced
1 large white onion, sliced
2 pounds top sirloin or flank steak, shaved thinly
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon dried thyme
4 hoagie rolls

Method:

1. In a large saute pan over medium heat, add the heavy cream, butter, and cracked black pepper. Stir until the butter has melted.
2. Add the cheeses and a little bit of salt and continue to stir, using a whisk if necessary until the mixture is completely melted.
3. Heat a large saute pan or cast iron griddle over medium-high heat. Drizzle on the grapeseed oil and once it gets hot, add the peppers and onions, and saute to caramelize until golden brown. Remove the onions and peppers.

Just Eats with Chef JJ

CLEO TV

Sandwich Vibes

309



4. In a large bowl, season the meat (ask your butcher to thinly slice the meat for you) with salt, onion powder, garlic powder, and dried thyme and toss to coat evenly.
5. Add more oil to the saute pan if needed, then sear the steak until it appears medium to medium-well. This step will go quickly.
6. Assemble the sandwiches on a hoagie roll with steak, onions and peppers, and cheese sauce.