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“The Original Basic Cheesesteak,” *The Great Philly Cheesesteak Book*, Carolyn Wyman, 2009.
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The Original Basic Cheesesteak (serves 4)

- 1 (8-ounce) jar Cheese Whiz
- 6 tablespoons soybean oil, divided
- 1 large Spanish onion, coarsely chopped
- 1 ½ pounds rib-eye steak, thinly sliced (have the butcher slice it or slice it yourself, partially frozen)
- 4 crusty Italian rolls, split partially open lengthwise
- Hot cherry peppers, for serving (optional)
- Hot sauce, for serving (optional)
- Ketchup, for serving (optional)

Melt the Whiz in a double boiler or microwave oven, stirring occasionally, until hot (but not boiling).

Heat a cast iron or nonstick skillet over medium heat. Add 3 tablespoons oil to the skillet, and sauté the onion until soft and golden, about 5 minutes. Remove the onion. Add the remaining 3 tablespoons oil to the skillet. Sauté the steak slices until brown on one side, about 1 minute, and then flip to the other side and repeat; do not chop the meat.

Place one-fourth of the steak into each roll. Divide the onion among the rolls and top with the hot cheese. Serve as desired with hot peppers, hot sauce, and ketchup.

Working Recipe (serves 4)

- 1 (8-ounce) jar Cheese Whiz OR sliced American or provolone cheese
- 6 tablespoons cooking oil, divided
- 1 large Spanish onion, coarsely chopped
- 2 pounds rib-eye steak, thinly sliced
- Salt and pepper to taste
- 4 Italian rolls, preferably from Amoroso's Baking Company
- Hot cherry peppers, for serving (optional)
- Ketchup, for serving (optional)

If using Cheeze Whiz, melt according to the directions on the package.

Heat a nonstick pan over medium heat. Add 3 tablespoons oil to the skillet, and sauté the onion until soft and golden, about 5 minutes. Remove the onion. Add the remaining 3 tablespoons oil to the skillet. Sauté the steak slices until brown on one side, about 1 minute, and then flip to the other side and repeat; chop meat if desired. Season with salt and pepper to taste. Top with desired cheese.

Place one-fourth of the steak into each roll. Top with onions and serve with hot peppers and ketchup.