



Cheesesteak on 'Weck

Yields: 6-8 servings

Total time: 60 minutes

One of our favorite sounds and smells of a great tailgate? A flat top grill, really great meat sizzling, people talkin', music playin' and the crowd just buzzin'. A sandwich that always makes us happy is a great Philly cheesesteak, and with respect to that, we invented a take on it that's a little unique and brings a lot of flavor firepower and is downright fun to make. The perfect sandwich to have a beer or two while whippin' it up. What makes it Buffalo? A few things, but the first is the Kummelweck sub roll. The famed Kummelweck roll is usually round, and celebrated for the seasoning mixture on top. All we did was have some baker friends make the same thing into a sub roll shape. We throw some choice shaved prime rib onto the hot flat top, and we caramelize some onions to throw on top, with a horsey mayo sauce that just hits different. We melt some sharp cheese and bring this beauty together, like those beauties crashing your tailgate. This sandwich fits perfectly in your hand, just grab it by the laces.

Ingredients

- 2 lbs shaved prime rib
- 3 whole caramelized onions (ingredients and instructions below)
- 6 Kummelweck rolls (we had a local bakery season sub rolls for us)
- Butter for crisping the rolls
- 1 C of horsey sauce (ingredients and instructions below)
- 1 lb or cheese mix (we used sharp white cheddar, cheddar parm and parm, all shredded off of the block)

Ingredients for Horsey Sauce

- ½ C sour cream
- 2 Tbsp horseradish (drained and squeezed all the water out)
- 1 tsp apple cider vinegar
- ¼ tsp salt
- ¼ tsp freshly ground black pepper
- 1 Tbsp dried parsley
- 2 Tbsp good mayo

Directions for Horsey Sauce

- Mix all ingredients evenly
- Let chill for 30 minutes

Ingredients for Caramelized Onions



- 3 whole, big white onions, sliced into rings
- ¼ C extra virgin olive oil
- 2 sticks of butter
- (if you wish, you can also sprinkle a tsp of sugar on top)

Directions for Caramelized Onions

- Melt the butter and heat the oil on the flat top over low-medium, at least 45 minutes before you start cooking the rest of the sandwich
- Throw the onions on (if you're using the sugar, put that on now)
- Continue cooking and stirring over low-medium heat, constantly stirring for at least a half hour, adding a tablespoon of butter and a squirt of oil every once in a while
- When they are dark brown throughout and very soft, they are ready

Directions

- One the onions are ready, you're ready to go
- Add some oil to the flat top, and toast the sub rolls on the flat side until they are a little crisped
- Heat the grill surface to medium, and add the beef, salt lightly if you wish
- Once the meat is cooked through, add a handful of shredded cheese mix and heat until melted
- Meanwhile, cover the inside of the top of the crisped roll with the horsey sauce
- Layer the meat and cheese on the bottom of the roll
- Top with the onions
- Throw the top on
- Eat one of these sandwiches to top a great moment