

Cheese Steak Hoagies

- 1 LARGE 1" THICK RIBEYE OR TRI-TIP STEAK**
- 1 ONION (SLICED THIN)**
- BELL PEPPER (SLICE THIN STRIPS)**
- 1 1/2 CUPS SLICED MUSHROOMS**
- 1 CLOVE GARLIC**
- 1 CUP WATER**
- 1 KNORR BEEF BOUILLON**
- 2 TBSP. CORN STARCH**
- 1 TBSP. DALES STEAK SEASONING (OR BETTER THAN BOUILLON BEEF)**
- OLIVE OIL**
- 2 TBSP. SALTED BUTTER**
- 8 OZ. OLE CHEESE DIP (PLAIN)**

Flash Freeze Steak 1 hour take out slice into very thin strips across grain. In liquid measuring cup combine bouillons with water. Place into microwave until boiling, then whisk well. Now whisk in corn starch. Preheat a hot iron skillet, griddle, or wok, add 2-3 tbsp olive oil and veggies (not garlic) Cook on medium high until veggies are soft. Stir frequently. Place veggies in a plate. Add sliced beef and garlic to hot wok with 2 tbsp. olive oil and 2 tbsp. butter. Stir on high heat 2 minutes. Add bouillon mixture a sauce will thicken fast. Place meat mixture on top of hoagie buns, then veggies and top with cheese. Place in hot oven on broil until sides of bread are toasted. Take out and enjoy while hot!

Makes 3-4 hoagies.