

Steak and Cheese Subs

2.5 lbs London broil – sliced paper-thin
2 large Vidalia or yellow onions
2 cups mushrooms
2 cloves garlic, minced
6 slices of provolone cheese
Salt, pepper and Worcestershire to taste

In a large skillet, saute onions, garlic and mushrooms in butter/olive oil mixture until tender. Add steak and cook until medium (some pink), stirring constantly. Place cheese slices on top of meat in skillet and chop the cheese with back of spatula while continuing to cook and incorporate into the meat. Meanwhile, toast subs in oven until slightly crusty. When cheese is incorporated and fully melted, remove meat mixture from heat and drain. Spoon into sub rolls and serve immediately.