



## Moody's Jazzed Up Philly Cheese Steak Sandwiches

Prep Time: 30 mins. / Cook Time: 20-30 mins.

Difficulty: Easy

Preheat oven to 300 degrees

### Ingredients

- 3 packages Moody's Philly Steak Meat
- 1 package – 12 count Hawaiian Rolls
- 4oz. Velveeta
- ½ C. – 1C. shredded smoked cheddar (the amount depends on how much of the smokey flavor you like)
- Splash of milk
- 1 stick butter
- 1 squirt mustard
- 2 Tbsp. minced onions
- 1 Tbsp. poppy seeds
- 1 tsp. Worcestershire

### Step 1: Preparing Moody's Philly Steak Meat

- Heat cast iron skillet to medium heat
- Lightly coat pan with oil
- Cook Philly Steak Meat in single layers. Since the prime rib is sliced super thin, DO NOT WALK AWAY – it cooks very fast! Repeat this step until all of the meat has been cooked. We also add salt and pepper to taste as each batch of meat cooks.
- Set cooked meat aside until you are ready to build the sandwich

### Step 2: Preparing cheese sauce

- Heat approx. 4oz. Velveeta in a sauce pan over medium heat, stirring constantly
- Add a splash or two of milk to help thin cheese
- Add 1/2C. to 1C. shredded, smoked cheddar to Velveeta and milk, continue to stir until combined
- Remove from heat, set aside until you are ready to build the sandwich

### Step 3: Preparing butter/onion sauce

- Melt 1 stick of butter in a sauce pan over medium heat
- Add 1 squirt mustard (about a teaspoon)
- Add 2 Tbsp. minced onions
- Add 1 Tbsp. poppy seeds
- Add 1 tsp. Worcestershire
- Mix and set aside

### Step 4: Building the sandwich

- Slice Hawaiian rolls in half. It is easiest to keep the entire package of rolls together and slice them all at once. It is even easier to slice if the rolls are slightly frozen. Hawaiian rolls do really well in the freezer.
- Remove the top layer from the bottom layer of the rolls. Place the bottom layer in a 9X13 baking dish.
- Pile all of the Moody's Philly Steak Meat on top of the bottom layer of rolls
- Pour melted cheese sauce over the meat
- Place top layer of rolls onto the sandwich
- Pour butter/onion sauce all over the top of the sandwich – all of it!!! Do not waste a single ounce!!!
- Bake 300 degrees for 20-30 mins. Allow to sit for a few minutes before slicing.

### **Extra Tidbits**

- These sandwiches are great for feeding a crowd.
- They are even better the second day. We love to eat them as left overs, directly out of the fridge – they are excellent cold!
- Pair the sandwiches with potato chips and a pickle from our Nueces Gap line of canned and jarred family recipes.

Recipe by Charlie and Elizabeth Moench  
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