

## Philly Cheesesteak

1 onion, sliced  
1/2 green pepper, sliced  
10 button mushrooms, sliced  
1/4 c beef juice or beef stock  
1 cup part skim mozzarella  
12 ounces thinly sliced roast beef  
4 hoagie buns, sliced in half

Sauté the onion in a medium skillet with the beef juice for 5 minutes. Next add the green pepper and mushrooms and sauté an additional 5 minutes.

Heat a griddle over the stove. Divide the beef into 4 equal parts. Grill 2 parts of the beef on the griddle (more if the griddle is large enough) for 2-3 minutes, flipping a few times. Next add 1/4 cup of cheese to each part, cover and cook until melted, about 1 minute. Repeat with the remaining two parts of beef and cheese.

While beef is cooking heat slices of bread, slice side down, on the griddle for 1 minute a piece. Serve the beef on the buns and top with onions, peppers and mushrooms. Makes 4 sandwiches.

