



Wagyu Philly Cheese Steak Skewers

Give the classic Philly an update for summer

1 (8 oz.) American Wagyu rib-eye steak or sirloin

1/2 Tablespoon Kosher salt or as needed

Avocado oil as needed

1/2 small onion, cut into 8 pieces

4 (1-inch) pieces each color bell peppers, red, green, orange, yellow

8 small button mushroom caps

8 (1 inch) pieces hoagie roll

Season with Kosher salt and ground black pepper to taste

Garnish: fresh thyme sprigs as desired

White Cheddar Sauce

2 Tablespoons unsalted butter

1 teaspoon minced fresh garlic

2 Tablespoons all-purpose flour

1-1/2 cups milk

1 teaspoon Worcestershire sauce

2 ounces shredded provolone cheese

4 ounces shredded white cheddar cheese

- Use a paper towel to pat steak dry; generously sprinkle with salt. Place in refrigerator for about 40 minutes to 50 minutes. Remove from refrigerator, pat dry. Cut into eight 1-inch pieces; set aside.
- Preheat the grill to medium high. Brush grill grates with oil. Use four 10-inch metal skewers or soaked wooden skewers.
- Prepare the skewers: Thread dry steak, onion, bell peppers, mushrooms, and hoagie pieces alternately onto skewers. Drizzle skewers with oil. Season with salt and black pepper, if desired.
- Grill skewers, covered until cooked to desired doneness and grill marks appear about 2 to 3 minutes per side for medium rare. Garnish platter with fresh thyme sprigs. Serves: 4 skewers

Prepare White Cheese Sauce:

In a large saucepan, melt butter over medium heat. Add garlic, cook until fragrant, about 1 minute. Whisk in flour; cook 1 minute; slowly whisk in milk and Worcestershire sauce; whisk constantly. Bring sauce to a boil; cook until sauce is lightly thickened and smooth. Serve the skewers with cheese sauce; garnish with fresh thyme leaves

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About the Recipe: Make an extra special summer meal with American Wagyu beef skewers. This beef is mixed with pure Wagyu for amazing marbling and angus beef for a rich beef flavor. Team the beef with onions, bell peppers, mushrooms, and chunks of Hoagie bread. Welcome to Summer Grilled Philly Steak Skewers, served with melt-in-your mouth white cheddar cheese sauce.