

Brisket Cheesesteak

Smoked brisket, buttery onions, and melty Cooper Sharp White American cheese are piled into soft hoagie rolls for an ultra-cheesy, elevated take on a classic Philly cheesesteak that comes together fast.

Ingredients

- 1 lb smoked brisket
- 1 white onion (sliced thin)
- 1 1/2 cups Cooper Sharp White American Cheese (shredded)
- 3 slices Cooper Sharp White American Cheese
- 3 hoagie rolls
- 2 tbsp butter
- to taste Meat Church BLANCO seasoning

Instructions

1. Preheat a griddle or cast-iron pan to medium heat (about 350°F).
2. Grate the Cooper Sharp White American cheese and set aside.
3. Thinly slice the brisket (use a deli slicer if available, or a sharp knife) and cut slices into smaller pieces.
4. Add butter to the hot griddle. As it melts, add the sliced onions and sauté for about 5 minutes until softened; season with Meat Church BLANCO to taste.
5. Add the sliced brisket on top of the onions. Stir to combine and continue cooking to warm through, chopping the meat with the side of a spatula as it heats.
6. Sprinkle in the shredded cheese to taste and mix until fully melted and incorporated.
7. Optional: Toast the hoagie rolls on the griddle with a little butter (or mayo) while the filling heats.
8. When the cheese is fully incorporated, divide the mixture into 3 even rectangles on the griddle.
9. Scoop each portion into a hoagie roll.
10. Top each sandwich with 1 slice of Cooper Sharp White American cheese.
11. Slice in half and serve.

Tags: Sandwich, Beef, American, Cheesy, Griddle, Weeknight
