



Philadelphia Style Steak

Serves: 4

Spice Rub

2 tablespoons ancho chile powder
2 teaspoons Spanish paprika
2 teaspoons ground cumin
2 teaspoons ground coriander
2 teaspoons dry mustard
2 teaspoons dry oregano
1 teaspoon kosher salt
1 teaspoon ground black pepper

Combine spices together in a small bowl.

Caramelized Onions

2 tablespoons unsalted butter
1 tablespoons canola oil
3 large Spanish onions, peeled, halved and thinly sliced
Salt and freshly ground black pepper

1. Heat butter and oil in a large sauté pan over medium heat. Add the onions, season with salt and pepper and cook slowly until golden brown and caramelized, stirring occasionally, approximately 25-30 minutes.

Provolone Sauce

2 tablespoons unsalted butter
2 tablespoons AP flour
2 cups whole milk, heated
 $\frac{3}{4}$ cup grated provolone cheese
 $\frac{1}{4}$ cup grated Parmigiano Reggiano
Salt and freshly ground white pepper

1. Melt butter in a medium saucepan over medium heat. Whisk in the flour and cook for 1 minute. Slowly whisk in the warm milk, and cook, whisking constantly until thickened, about 3-4 minutes. Remove the mixture from the heat and whisk in the provolone and parmesan until combined; season with salt and white pepper.

Spice Rubbed Steaks

Four 16-ounce strip steaks, trimmed of fat
Kosher salt
Spice Rub
2 tablespoons canola oil
Chopped fresh flat leaf Italian parsley

1. Preheat broiler. Season the steaks on both sides with salt. Rub one side of each steak with the spice rub and drizzle the tops with oil.

2. Place steaks on a broiler pan, rub-side up and place under the broiler. Broil until the top of the steak is golden brown and slightly charred. Remove the pan, turn the steaks over and continue broiling to medium-rare doneness. Remove and let rest 5 minutes before serving.

3. Place each steak on a dinner plate, ladle some of the provolone sauce over and top with some of the caramelized onions. Garnish with chopped fresh parsley.