

# Saucy Philly Sub

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Oh, the Saucy Philly Sub and my love affair with it began in our first little hole in the wall Submarine sandwich shop.

My mama who worked with me until she couldn't anymore, would start frying the onions and peppers just about lunch time. The aroma from the onions and peppers could be smelled blocks away, following it to our little hole in the wall.

It was a smart marketing tool before the social media years.

☒ In that version we used rib eye steak, provolone cheese, and green bell peppers and severed it on sub rolls.

This recipe is basically the same the difference is I used a mix of peppers from my garden and topped them with house made marinara. I've also make it using chicken breast and experiencing with different cheeses.

These recipe lends it's self to experimentation so have fun and experiment. If you put good ingredients in the finished product will be good too.**What I do When I make Saucy Philly Subs**


I don't tell you how much salt to use in any of my recipes, that's a personal taste. what might be salty to me might be bland to you. keep in mind less is more, you can add, subtracting is a little harder.

I buy the steak at Trader Joe's, but you can ask you butcher to slice it for you, if you want a fancier sandwich use thicker sliced meat, any way you slice it, it's delicious,

comes together quick, is easy and it's one of those family

pleasing meals for the picky eaters, because your able to add, subtract, and change ingredients, to fit your

lifestyle. Another thing is I use my Cuisinart toaster /fryer oven to toast the bread instead of turning on my large wall ovens.

The toaster oven gets more use than my large ovens for small for small jobs like this it's prefect.....Enjoy!!!! 

## **Ingredients For Two**

- 1/2 pound shaved rib eye steak
- 1 red and one green bell pepper cut in strips
- 1 sliced onion
- 2 tablespoons chopped garlic
- 2 cups shredded mozzarella
- 1 cup prepared Marinara
- 1 12 inch Italian baguette
- Salt and pepper to taste
- olive oil
- 1 tablespoon each chopped Italian parsley, basil, oregano, and red pepper flakes

## **Instruction**

1. Heat oil until smoking hot
2. Saute peppers, onions and garlic until tender and just beginning to brown
3. Add steak brown, salt and pepper to taste
4. Add herbs
5. Turn off heat and add the cheese
6. Toast baguette
7. Fill Baguette with steak mixture
8. Pour 1/2 cup hot prepared marinara over each
9. Serve on toasted baguette and Enjoy!!!!