



Germany's Version of the "South Philly Cheese Steak with a Twist"

Ingredients:

- 2 lb Steak EZE FC Bulk 6/5lb.
or
- 2 lb Steak EZE RAW CAB
- 4 Medium onion, peeled and julienned
- 6 cups Prepared sauerkraut, drained
- 4 cups Prepared Braised red cabbage
- 2 Green apples, peeled, cored and julienned
- 4 Bock beer/ Anything dark and stout
- 12 slices Limburger cheese, skin removed
- 6 South Philly Hoagie style roll
- 1 cup Sweet Bavarian style mustard

Directions:

1. When the shaved steak has come to temp on flattop grill, toss with the warm sauerkraut, onion and braised red cabbage on the griddle. Top each portion Limburger cheese.
2. When all ingredients are fully cooked, add into lightly toasted pumpernickel roll, put in a salamander or oven to melt cheese.
3. Serve with mustard, German pickles and German beer. And finished off with bright and vibrant green apple slices

CREATIVE POSSIBILITIES: This concept can be easily turned into a wrap form, open faced sandwich or served in a street taco application.

CHEF'S NOTE: The steak can be substituted by a shaved chicken product.
Steak EZE Chicken or Philly Freedom Chicken