

## PHILLY CHEESESTEAK BURGER

- 1 slice Provolone cheese
- 1 cup Bell pepper, sliced into thin slivers
- 1 cup Yellow onion, sliced into thin slivers
- Kosher salt To Taste
- 1 Kaiser roll
- 1 ea Schweid & Sons Signature Series: The Chuck Brisket Burger

1. Season peppers and yellow onions with kosher salt and sauté on low-medium heat until the onions become translucent and the peppers soften. Set aside.
2. Cook your Burger to order (4-5 minutes per side on high heat will usually yield a medium rare Burger). When your Burger is almost done cooking, place a slice of Provolone cheese on top and allow to melt. Use the Quick Steam Method for a faster melt.
3. Build your Burger: Bottom Bun, Burger with Cheese, Onions and Peppers, Top Bun. Enjoy!

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 cup Bell pepper, sliced into thin slivers, 1 cup Yellow onion, sliced into thin slivers, 1 ea Schweid &amp; Sons Signature Series: The Chuck Brisket Burger, 1 Kaiser roll, 1 slice Provolone cheese, Kosher salt To Taste</a>
<b>Course</b>	<a href="#">Dinner, Entrees, Lunch</a>
<b>Cuisine</b>	<a href="#">American, BBQ</a>
<b>Category</b>	<a href="#">Burgers, Sandwiches</a>
<b>Serving Size</b>	1