



## Philly Cheesesteak with Golden Pilsner Beer Cheese

2 lbs. flank steak, sliced very thinly  
4 hoagie rolls, sliced  
½ cup sliced onions  
½ cup sliced bell peppers  
Salt & pepper to taste  
Olive oil

### PILSNER BEER CHEESE

2 Tbsp. butter  
¼ cup yellow onions, minced  
¼ cup all-purpose flour  
½ cup whole milk  
12 oz Yuengling Golden Pilsner  
1 Tbsp. whole grain mustard  
½ tsp cayenne  
8 oz smoked gouda cheese, grated  
8 oz sharp cheddar cheese, grated

Place a skillet on high heat. Add olive oil to coat then cook meat in pan for 45 to 60 seconds per side.

Remove meat from pan, add more oil. Add onions and peppers and sauté until soft and caramelized.

Toast rolls then place meat, then onions and peppers, then beer cheese on top.

### PILSNER BEER CHEESE

In large saucepan, sweat onions in butter until translucent. Sprinkle flour on top and cook for one minute. Whisk in milk and beer and let simmer until it thickens, 8-10 minutes. Stir in remaining ingredients as listed, stirring each addition until melted before adding the next.

Serve warm.

