

# PHILLY CHEESESTEAK

The Sandwich of Brotherly Love



## AUTHENTIC OR “TAINTED?”

The Philadelphia cheese steak is truly one of the most delightful and beloved foods available in Philadelphia, PA. It is said by most Philadelphians that if a restaurant offers something called a “Philly Cheese Steak” then it’s not authentic. According to Philadelphians, you simply cannot make an authentic Philadelphia Cheese Steak sandwich without an authentic Philadelphia roll. The rolls must be long and thin, not fluffy or soft, but also not too hard. Locals think in terms of steak sandwiches with or without cheese. Without cheese, the sandwich is referred to as a “steak.” With cheese, it is a “cheese steak” or “cheesesteak.” Cheeze Whiz is the topping of choice for serious steak connoisseurs. However, you can also use provolone cheese. They also say that if you are more than one hour from South Philly, you cannot make an authentic sandwich.

We say, “If you drive real fast, we’re probably under an hour.” Regardless, aside from using thin prime rib - better than “authentic” chipped beef – we hold ours out to be the real deal. Maybe our beef is a higher grade than you expect. Possibly the roll is a better quality than those in South Philly. We’ve tried to do the Cheezeauce exactly right with the Cheese Wiz base for authenticity. Then again, we want our guests to be happy, so if you expect or desire a little hint of tomato in your sauce we’d be happy to oblige with this “tainting.” Take your choice or try it both ways. Tell us what you think!