

Tim Farmer's Country Kitchen

ROLLED PHILLY CHEESESTEAK

Briquettes for 350 degrees (12 inch): 17 on top, 8 on bottom

Flank steak, pounded thin and cut into 2 pieces

Lard or oil

1 green bell pepper, sliced

1 small onion, sliced

1 package mushrooms, chopped

Salt

Pepper

Garlic Powder

Provolone cheese slices

Twine/string



Add lard to bottom of Dutch oven. Cut up vegetables and add to pot with seasonings. Stir until soft and translucent. Remove. Layer flank steak with provolone cheese slices and top with cooked vegetables. Season and roll up, tying with twine. Place in hot Dutch oven, turning every few minutes until outside is brown. (Cook until desired temperature.) Remove and slice to serve.

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