

Philly Cheese Steak Appetizers: Three Ways

(each version serves 4-8)

FILLING INGREDIENTS:

- 2 tablespoons extra virgin olive oil
- 1 pound sliced sirloin steak, minced
- 1 teaspoon garlic powder
- salt
- ground black pepper
- 1 tablespoon Worcestershire sauce
- 1 onion, minced
- 4 cloves garlic, minced
- 1 red pepper, minced
- ½ green pepper, minced

FILLING DIRECTIONS:

- Heat the olive oil in a skillet over medium-high heat.
- Add the beef and garlic powder.
- Season liberally with salt and pepper.
- Cook, until browned, stirring occasionally.
- Drain off some of the juice from the meat, then add the Worcestershire sauce.
- Add the onion, garlic, red pepper, and green pepper.
- Stir to combine and cook until the vegetables are tender, about 10 minutes.
- Remove from the heat and let cool a little before making appetizers.

WONTON ADDED INGREDIENTS:

- wonton wrappers
- sliced provolone cheese
- 6 tablespoons extra virgin olive oil

WONTON DIRECTIONS:

- Place a small piece of provolone in the middle of half of the wonton wrappers.
- Spoon a teaspoon of the steak filling on top of each piece of cheese.
- Dip your finger in water and run it around the 4 edges of the wonton.
- Place another wonton wrapper on top, pressing firmly to seal it on all 4 sides.
- Heat the oil in a shallow pan over high heat.
- Once the oil is hot, cook the wontons in batches, about 2 minutes per side or until golden brown.
- Place on a paper towel to drain off excess oil before serving.

CRESCENT BITE ADDED INGREDIENTS:

- 1 tube crescent dough
- sliced provolone cheese

CRESCENT BITE DIRECTIONS:

- Preheat your oven to 350°.
- Roll out the crescent dough.
- Separate it into 8 triangles.
- Cut each triangle in half, forming 16 triangles.
- Place a small piece of provolone in the middle of each triangle.
- Spoon a teaspoon of the steak filling on top of each piece of cheese.
- Bring the three ends of the triangle together in the middle, forming a "purse".
- Place on a baking sheet.
- Bake until the dough is golden brown, about 10 minutes.

QUESADILLA ADDED INGREDIENTS:

- flour tortillas
- sliced provolone cheese
- nonstick cooking spray

QUESADILLA DIRECTIONS:

- Spoon the steak filling mixture onto one tortilla.
- Cut 2 slices of provolone into small pieces and scatter on top of the meat mixture.
- Coat your quesadilla maker with the cooking spray.
- Place the tortilla on the bottom of the quesadilla maker.
- Top with another tortilla.
- Close the quesadilla maker and cook until golden brown, about 5 minutes.
- Remove the quesadilla and cut into wedges.