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Philly Cheese Steak Las Vegas - Exactly Why People Love Them?

Several fitness experts and other health aficionados will say that a Philly cheese steak Las Vegas is bad for you, but they are just so darn good that folks both living in Las Vegas and Philadelphia tend to overlook that minor point. They are, obviously, cheese steaks.

A cheese steak is a lengthy, crusty roll filled with thinly sliced sauted rib-eye beef and melted cheese. Generally, the cheese of choice is Cheez Whiz, but American and provolone are common alternatives. The art of cheese steak preparation is based on the harmony of flavors, textures and what exactly is often referred to as the "drip" factor. Other toppings may include fried onions, sauted fresh mushrooms, catsup and hot or sweet peppers.

Some sandwich stores also provide a cheese steak hoagie, a hybrid edition that combines the cheese steak with cold hoagie dressings like lettuce, tomato and mayonnaise. Cheese beef are fast, portable and easily available at steak stores, delis, food trucks, pizzerias and even some high-end dining places throughout the area. Everybody believes that the cheese steak, the celebrated Philadelphia sandwich invented by Pat Olivieri in 1930, should be made out of chopped beef and melted cheese. The degree to which said beef is chopped and the type of cheese to be melted, however, is where there remains lots of debates among cheese steak enthusiasts.

Most popular choice for topping a steak sandwich is Cheez Whiz since it is flavorful and easy to use. It was not originally used as a topping for steak sandwiches as it wasn't marketed by Kraft Foods until the 1950s, nearly two decades after the creation of the cheese steak. Second is Provolone which is an Italian cheese that is made primarily in northern Italy. It is a semi-hard cheese that is produced from full-fat cow's milk. Provolone is created in a variety of forms, however it is most commonly round. Also being used is American cheese that has been originally made from a blend of cheddar and Colby cheeses. The cheese is orange, yellow or white in shade and it is often square in shape. It is usually picked for making steak sandwiches since it melts easily. Last type of cheese commonly used is Cheddar cheese which is a hard cheese that is yellow or white in color. Cheddar cheese is made the world over, but it was initially made in the English village of Cheddar in Somerset.

Making a Philly cheese steak Las Vegas is not hard. The recipe really is easy. First, is to heat an iron frying pan or a non-stick pan over medium heat. Then, add 3 tablespoons of oil to the pan and saut the onions to desired doneness. Next is to remove the onions, then add the remaining oil and saut the slices of meat quickly on both sides. While the meat is cooking, melt the Cheez Whiz in a double boiler or in the microwave. Once the meat is done, place 8 oz. of the meat into the rolls. Add the onions, and pour the Cheez Whiz over top. Garnish with hot or deep-fried sweet peppers, mushrooms and ketchup. Now you've got the best cheese steak in town.

It was in the past very difficult to find a genuine [Philly Cheese Steak Las Vegas](#) outside Philadelphia. However a growing number of establishments outside Philly now offer nearly precisely the same authenticity as the ones found in Philadelphia. The [best cheese steak](#) is not about where it was created but about just how much was love and passion they have to prepare it.

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