

# South Texas Philly

## DIRECTIONS:



*Matthew Axtell*  
Chef

Champs Meat Market and  
Crabcakes & Caviar  
Catering

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## INGREDIENTS

- 2 Champ's Meat Market ranch hand steak
- 2 Nice bolillo roll
- 2 cups Avocado
- 4 Chipotle
- 1 cup Poblano, julienne
- 1 cup Onion, julienne
- 1/2 cup Jalapeño
- 1/2 cup Red wine
- 1/2 cup Queso quesadilla, shredded
- 1/2 cup Oaxaca cheese, shredded
- Oil
- Butter
- Champ's KISS to taste

1. Season the Steak with Champ's KISS and allow the steak to come up to room temperature while you prepare the other ingredients. This will give the salt time to work its way into the steak.
2. In small mixing bowl, smash the avocado and chipotle together with a fork until smooth.
3. Heat a skillet to medium high and add just enough oil to coat the bottom of the pan. Pat dry the steak with a paper towel (a dry steak will sear better) and add a touch more Champ's KISS. Sear the steak in the pan only flipping once. Cook to your desired doneness. Pull out of the pan and reserve on a plate with a lip, letting it rest while finishing the rest of the dish.
4. In the same pan on high heat, add a touch more oil and sauté the onions and peppers. When about half way done, add a tsp. of Champs KISS. Once the peppers and onions are cooked, deglaze with red wine. Pour the peppers and onions over the steak.
5. Cut the bolillo in half lengthwise. Return the skillet to the heat and turn down to medium low. Place 2 tbs of butter in the skillet under each half of the roll and toast.
6. Smear the avocado spread on both the top and bottom pieces of the bread. Slice the steak and place on the bottom piece of the bread and cover with queso quesadilla. Put the pepper and onion mixture on the top piece of bread and cover with Oaxaca cheese. Broil in the oven until the cheese is melted. ENJOY!

