

## Wisconsin Monterey Jack Cheese Steak

Servings: 6 or 48

### Ingredients:

For 6 servings:

1 Spanish onion  
1/4 cup butter  
2 tomatoes  
6 pieces lettuce  
6 sourdough rolls  
12 ounces sandwich steaks  
12 ounces Wisconsin Monterey Jack Cheese  
1 1/2 cups guacamole  
Salsa (optional)

For 48 servings:

8 Spanish onions  
1 1/2 cups butter  
16 tomatoes  
3 heads lettuce  
48 sourdough rolls  
48 double slices (6 pounds) sandwich steaks  
96 slices (12 ounces) Wisconsin Monterey Jack Cheese  
3 quarts guacamole  
Salsa (optional)

### Cooking Directions:

Slice onions thinly and sauté in butter until golden brown. Slice tomatoes and prepare lettuce. Slice rolls in half lengthwise. Top the bottom half of each roll with a piece of lettuce and two tomato slices.

On a griddle or in a frying pan, cook sandwich steak (from the frozen state) approximately 1 minute per side. Steaks can also be laid out on a sheet pan and baked at 400° F for 4 to 5 minutes.

Layer individual steak slices on the roll, top with sautéed onions, two slices of cheese, and guacamole and salsa if desired. Serve immediately with French fries.

Variation: American cheese can be substituted for Wisconsin Monterey Jack cheese.



---

Wisconsin Milk Marketing Board  
8418 Excelsior Dr., Madison, WI 53717  
(608) 836-8820 | [www.EatWisconsinCheese.com](http://www.EatWisconsinCheese.com)



[www.mullinscheese.com](http://www.mullinscheese.com)