

Betty's Philly Beef Torpedo Sandwich Recipe



Uploaded on 25 May 2009

In this video, Betty demonstrates how to make one of her husband's favorite sandwiches, her Philly Beef Torpedo Sandwich. Betty's husband, Rick, named the sandwich as a spinoff of a submarine sandwich. It has a lot of flavors that are associated with a Philly Steak Sandwich; hence the complete name!

Ingredients:

- 1/2 green bell pepper, sliced into rings
- 1/2 red bell pepper, sliced into rings
- 1 medium to large onion, sliced into rings
- 1 cup sliced portobello mushrooms (You may choose any variety of mushroom.)
- 1/2 pound shaved roast beef (from the deli section of your supermarket)
- 4 slices Swiss cheese (You may use provolone, white American, or Cheeze Whiz.)
- 2 bolillo sandwich buns (You may use any type of hoagie/submarine bun.)
- 2 tablespoons butter, softened
- 2 tablespoons extra virgin olive oil

Separate the bolillo buns, and cut each one in half lengthwise, forming a "top" and a "bottom" for each sandwich. (This recipe will make 2 sandwiches--with some extra vegetables left over for the side.) Spread the cut sides with the 2 tablespoons of softened butter. Place them, buttered side down, in a skillet, and brown them over low heat, watching constantly, so that they do not burn. Remove them from the skillet to a board where you will assemble your sandwiches. Place 2 tablespoons of olive oil in the empty skillet, and add 1/2 green pepper in rings, 1/2 red pepper in rings, 1 onion in rings, and 1 cup of sliced portobello mushrooms. Saute this vegetable mixture until softened, about 10 minutes over low heat. Remove from heat, and bring the vegetable mixture over to your work space, in order to assemble the sandwiches. On each buttered and browned sandwich "bottom" place 2 half-slices of Swiss cheese. Next, place 1/4 pound of shaved roast beef on top of the cheese. Now, place a generous amount of the sauted vegetable mixture on top of the roast beef. Finally, place 2 more half-slices of Swiss cheese on top of the vegetable mixture, and cap each sandwich with its "top." Wrap each sandwich, individually, in aluminum foil and place them together in an appropriately sized pan. Place in a 400-degree oven for about 10 minutes, just until the cheese is melted, and the flavors are blended. Remove each sandwich to a serving plate, and cut into two pieces, diagonally. Place any left over sauted vegetables on your serving plate, as a side dish. Delish!