



## **BOURBON BBQ CHEESESTEAK**

Thinly sliced ribeye steak basted with Sweet Baby Ray's Kickin' Bourbon Molasses and drizzled with melted cheese. It's the kind of taste you can only find on a trip to Philly.

### **INGREDIENTS**

8 oz thin-sliced ribeye steak  
1 hoagie roll  
3 slices provolone  
3 oz Sweet Baby Ray's Kickin' Bourbon Molasses Wing Sauce & Glaze  
2 oz grilled green peppers and onions  
Salt & pepper

### **DIRECTIONS**

Season steak with salt and pepper.  
Grill steak and baste with half of the Sweet Baby Ray's Kickin' Bourbon Molasses Sauce.  
Melt cheese over ribeye.  
Put rest of sauce on roll  
Place steak and peppers on roll and serve