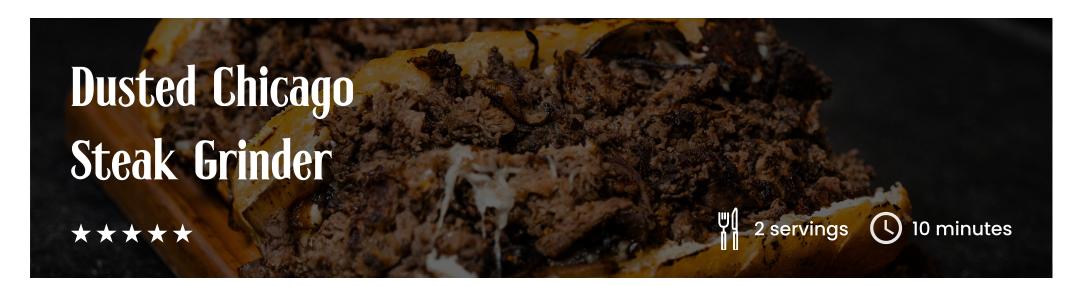
Dusted*



INGREDIENTS

- ② 2 Hoagie Rolls
- 12oz shaved ribeye
- Dusted Seasoning

- 8oz bag shredded cheddar cheese
- ½ large yellow onion
- 4oz shredded mozzarella cheese

- % cup mayo
- Juice from ½ fresh lemon
- 1 large garlic clove

DIRECTIONS

- 1. To make this easy garlic aioli sauce, mix mayo, lemon juice, and garlic in a bowl using an emersion blender and set aside
- 2. Slice the hoagie rolls in half, put on the grill while its heating to get a night light toast on the rolls, then set aside
- 3. Turn the flattop grill to medium-high and let heat up for at least 10 minutes
- 4. Slice mushrooms and onions very thin and throw on a flattop grill together to caramelize for 10 minutes, flipping every few minutes, then remove from grill and set aside
- 5. Throw shaved ribeye on a flattop grill and season generously with Dusted Seasoning
- 6. Chop up the meat the best you can while flipping it and cooking all the way through. The cooks fast so move quickly
- 7. Once the meat is browned, separate it into two even piles on the grill, and make those piles into a long shape that mirrors the size of your hoagie roll
- 8. Pile the mushroom and onion mixture on top of the meat that is still on the grill



Dusted

- 9. Sprinkle shredded mozzarella cheese on top of both meat piles and close the grill lid to let the cheese melt for 2 minutes
- 10. While the cheese is melting spread the garlic aioli all over the toasted hoagie rolls
- 11. Open the grill and put the open hoagie roll directly on top of each pile then use a flipper to get underneath the entire thing to flip it up to make the perfect Chicago steak grinder