



# Philly Cheese Bruschetta

## LIST of INGREDIENTS:

- 1 lb. beef tenderloin scraps
- 1 baguette
- 1 red bell pepper - julienne cut
- 1 green bell pepper - julienne cut
- 1 yellow bell pepper - julienne cut
- 1 small yellow onion - julienne cut
- 1 tsp garlic-minced
- 2 tbsp. oil
- 4 slices pepper jack (quartered)
- salt-pepper-garlic mix
- paprika

## the Method

Slice the baguette into 1/2 inch slices. You can simply toast them or grill mark them for effect.

Season the beef with salt, pepper, garlic and paprika. Cook until 110 degrees is reached.

Let them cool to room temp. Slice into thin slices.

Heat the oil in a medium skillet and sauté the peppers and onions until they are translucent. Cool to room temp.

Once everything is ready, top the bread with a small amount of the peppers and onion. 2 or 3 slices of the beef. Then 1 slice of the pepper jack quarters.

Just before serving, heat oven to 350 degrees and melt the cheese for 1 to 2 minutes or until the cheese is melted.

Serve at room temp.

