

Phoenix Cheesesteaks with Cornbread Waffles

<http://butcherblockco.com/blog/waffles/>

Recipe courtesy of Chef J Whiting

Waffles:

- 1½ cup flour
- 1 cup cornmeal
- 2 tsp baking soda
- 1 tsp salt
- 1 tsp black pepper
- 12 oz. milk
- 4 oz. maple syrup
- 4 eggs
- 2 TBS oil

Sift dry ingredients together.

Mix in wet ingredients and stir to combine.

Cook in waffle iron.

Fixins:

- 2 tsp vegetable oil
- 8 oz. grilled sirloin, flank, or similar steak; sliced
- 1 clove garlic, minced
- 1 red pepper, roasted and sliced
- 4 oz. mushrooms, sliced
- 4 oz. beer
- 1 TBS tamari
- ½ tsp dried rosemary
- ½ tsp ground cumin
- 6 oz. jack cheese, sliced
- 6 oz. mahone or mozzarella cheese, sliced
- Salt & pepper

Heat oil in a large skillet.

Sauté garlic, pepper, and mushrooms until garlic browns.

Add sliced steak, beer, tamari, rosemary and cumin. Bring to a boil. Lower to a simmer and reduce by 1/3.

Spoon the mixture over half of the waffles, top all waffles with cheese.

Broil for 2-5 minutes on high. Put the two waffles together to make a sandwich.

Dip in remaining pan juice.