

French Dip Sandwiches

Ingredients

For the beef

- 2 - 3 lbs top sirloin steak or roast
- salt & pepper to taste

For the Jus

- 4 cups beef broth
- 1 Tbsp Worcestershire sauce
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp sherry
- 1/4 tsp dried thyme
- salt to taste

For the sandwiches

- 6 French rolls
- butter
- 6 cheese slices (optional)

Directions

Prepare the Beef

Preheat oven to 375°F.

Trim the fat from the outside of the beef. Season steak with salt and pepper to taste.

Place the fat on a large saute pan over high heat and cook until starts to melt. Grease the bottom of the pan with the melted fat and remove leftover solids. Add the beef to the pan and brown on both sides. Place the pan in the oven, if oven safe, or transfer beef to an oven-safe dish. Cook until the internal temperature reaches 135°F for medium-rare - about 20 minutes for a 1" thick steak. Remove, let cool slightly and thinly slice.

Prepare the Jus

While the meat is roasting, place all the ingredients for the *jus* in a saucepan. Bring to a boil over medium-high heat, reduce heat to medium-low and simmer until it reduces by a quarter or so. After the beef is ready, stir in the accumulated juices from the cooking pan. Transfer to a serving bowl.

Butter the inside of the French rolls. Place both tops and bottoms of rolls, buttered side up, on a broiling pan. Cover the bottoms of the rolls with several slices of roast beef. Top with a cheese slice, if using. Broil until the cheese melts, 1-2 minutes. Remove, place sandwich tops on the beef and serve with *au jus*.