




FRENCH DIP

Sink your teeth into this melty, savory French Dip sandwich. Start by buttering French Parisian rolls and seasoning with a sprinkle of garlic powder. Dip tender roast beef or flank steak in au jus, pile it onto the rolls and top with plenty of cheese. Broil until the cheese is hot and melted, then finish with a touch of parsley. Serve with a side of warm au jus for dipping – classic comfort food at its best.

Yield: 1 Sandwich

INGREDIENTS

 French Parisian, 15 Count, 18 oz (#20327)

Roast Beef or Flank Steak

Butter

Garlic powder

2 C Gruyere cheese, grated

Parsely, minced

Au Jus

DIRECTIONS

- 1 Butter the inside of each of the French Parisian rolls. Sprinkle each with garlic powder. Bake according to handling instructions
- 2 Turn the oven broiler on medium. Dip the roast beef or flank steak into the au jus and place it evenly on each side of the roll
- 3 Sprinkle half the cheese on each sandwich and arrange them on a baking sheet
- 4 Place the baking sheet under the broiler until the cheese begins to melt
- 5 Remove from oven and garnish with parsley
- 6 Serve with aus jus on the side

