

KITCHENART

THE STORE FOR COOKS

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Easy French Dips Au Jus

Serves 8

French dips are really an American creation. They get their French name from the “French Roll” or *baquette* on which the thinly sliced roast beef is served. The hot sandwich is usually served with a side of warm *au jus*, “with juice,” for dipping. We like to add a top layer of melted provolone for extra tastiness! These sandwiches are easy to prepare, and great for serving a crowd.

Ingredients:

1 (3-4 lb) rump roast
1 teaspoon Kosher salt
1/2 teaspoon pepper
1/4 teaspoon oregano
1/4 teaspoon thyme
3 cloves garlic, minced
2 cups beef consommé
1 cup beef broth
2 tablespoons Worcestershire sauce
1 tablespoon soy sauce
Parsley, to garnish
6 slices provolone
8 hoagie buns
6 tablespoons butter

1. Preheat the oven to 375 degrees F.
2. Make a garlic paste by mincing the garlic, then mash it into a paste by using the side of the knife blade. Mix together the salt, pepper, oregano, and thyme. Slice diagonal lines into the trimmed roast, smear with the garlic paste, then rub the spice mixture all over the roast. Place the roast on a roasting rack in a large roasting pan.
3. To the roasting pan, add the beef consommé, beef broth, soy sauce, and Worcestershire sauce.
4. Place the roast in the oven, and roast until the internal temperature reaches 145 degrees F for medium-well done -- about 20 minutes per pound.
5. Once the roast is cooked, loosely tent with foil for 10 minutes to let the meat rest. Slice the roast into extra thin slices for the sandwiches.
6. Carefully pour the juices from the roasting pan into a sauce pan, and bring to a boil. Simmer the juices until the sandwiches are ready to serve.
7. Butter and toast the hoagie buns, generously layer on the sliced roasted beef.
8. Top the loaded sandwiches with provolone cheese and place under the broiler until the cheese is melted.
9. Serve the hot sandwiches with individual small dishes of au jus for dipping.