



Quick and Easy French Dip Sandwich



Serves: 4

Ingredients:

- 2 tablespoons butter
- 1 shallot, chopped
- 1 tablespoon all-purpose flour
- 1 jigger dry sherry
- 2 cans beef consommé
- 1 ½ pounds deli thinly sliced roast beef
- Montreal Steak Seasoning Blend
- 2 La Baguetterie Demi Baguette rolls, cut in half and split
- Provolone Cheese (optional)
- Sautéed Mushrooms (optional)

Method:

1. In a large, shallow skillet over moderate heat, melt butter. Add shallots and sauté 2 minutes.
2. Add flour to butter and shallot, and cook 1 minute longer.
3. Whisk in sherry and cook liquid out.
4. Whisk in consommé in a slow stream.
5. Pile meat loosely across your cutting board or a large work surface. Season with Montreal Steak Seasoning Blend.
6. Bring sauce to a bubble, and then place seasoned meat into the sauce. Allow to simmer over low heat until ready to serve sandwiches.
7. When just about ready to eat, preheat oven to 350F.
8. Cut in half and split the La Baguetterie Demi Baguette rolls. Layer Provolone cheese onto the bottom slices of rolls, and place top and bottom slices into the oven, cut side up, until the cheese melts, 10-15 minutes.
9. Assemble using a pair of kitchen tongs by removing meat from au jus and pile into rolls.
10. Strain au jus into a bowl, then ladle into ramekins or cups for serving alongside sandwiches.
11. Top with sautéed mushrooms, if desired.