



French Dip Sandwich

A beef sandwich served au jus (with juice), on a baguette or roll – this one is made with our [Pizza Crust Mix](#). See [step-by-step photo gallery instructions](#) for making French Bread.

Yield: 4 sandwiches

Ingredients

One recipe for [Hard-Crusted Baguette](#) or [Submarine Sandwich Roll](#)
See [step-by-step photo gallery instructions](#) for making French Bread.

Au Jus

- 1 quart low sodium gluten-free beef broth (purchased or homemade)
 - ½ yellow onion, peeled, root kept intact, sliced part way through onion so it will spread out while cooking
 - 1 TBSP Better than Bouillon (or other gluten-free beef concentrate, low sodium)
 - ½ cup red wine (optional)
- Thinly sliced Roast Beef for 4 sandwiches (about 1 pound)

Directions

For the Rolls:

Make either the Hard-Crusted Baguette or Submarine Sandwich Rolls ahead of time. They can be re-heated when assembling the French Dip Sandwich.

For the Au Jus:

Put all above ingredients in a 3 qt. pot and simmer for 30 minutes uncovered to reduce the liquid. DO NOT boil, just a gentle simmer for onion to cook and flavors to meld. Onion will become translucent when done.

Warm up the rolls in an oven or toaster oven.

Place meat in hot Au Jus. Use tongs to lift meat out of jus and put on warm rolls. Portion Au Jus into 4 individual cups, about ½ cup each. Put a little onion in each if you like. Serve on the side of the sandwich.

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