Beef French Dip with Au Jus

4	10	390	37 G
HRS	SERVINGS	CAL	PROTEIN

Total Time: 4 hrs



Ingredients:

- [ ] 3 pounds beef Brisket Flat Half
- [ ] 2 tablespoons vegetable oil
- [ ] 2 large sweet onions, cut into 1/4-inch slices
- [ ] 2 cups reduced-sodium beef broth
- [ ] 2 tablespoons reduced-sodium soy sauce
- [ ] 1 package (1-1/4 ounces) dry onion soup mix
- [ ] 1 teaspoon minced garlic
- [ ] 8 to 10 French rolls, split, toasted
- [ ] Sliced provolone or Swiss cheese (optional)

Cooking:

1. Cut beef Brisket Flat Half into 3 to 4 pieces. Heat oil in stockpot over medium heat until hot. Place beef brisket in stockpot; brown pieces evenly. Remove brisket from stockpot; set aside.

2. Add onions to stockpot; cook on low heat 18 to 22 minutes until lightly caramelized, stirring occasionally. Add broth, soy sauce, soup mix and garlic. Return brisket to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 2-1/2 to 3 hours or until brisket is fork-tender.

   Cook's Tip: Beef brisket can be cooked, covered, in an oven preheated to 325°F for 2-1/2 to 3 hours or until brisket is fork tender.

3. Remove brisket; keep warm. Skim fat from cooking liquid. Carve brisket against the grain into very thin slices. Divide brisket evenly among rolls and top with prepared onions. Top with cheese, as desired. Close sandwiches.

   Cook's Tip: After carving, beef can be returned to cooking liquid and kept warm over low heat until ready to serve, if desired.

4 Serve sandwiches with cooking liquid on the side for dipping.

Test Kitchen Tips

Avoid lifting the lid of your cooking vessel, which releases valuable heat and moisture and can significantly increase the cooking time.

BEEF
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