

The Pioneer Woman Cooks

DINNERTIME

French Dip Sandwiches

MAKES 8 TO 10 SANDWICHES

Very few things are more comforting to me than a deliciously drippy French dip sandwich. Fantastically flavorful beef... golden toasted rolls... dark, beautiful onions... and the most delectably savory liquid to dip it in.

- 1 tablespoon kosher salt
- 2 tablespoons black pepper
- ½ teaspoon ground oregano
- ½ teaspoon dried thyme
- One 4- to 5-pound boneless beef rib loin, tied
- 2 large onions, halved and thinly sliced
- 5 garlic cloves, minced
- One 2-ounce packet French onion soup mix
- One 10.5-ounce can beef consommé
- 1 cup beef broth
- ¼ cup dry sherry (or you may use beef broth)
- 2 tablespoons Worcestershire sauce
- 1 tablespoon soy sauce
- 8 to 10 crusty sub rolls, toasted



Preheat the oven to 475°F.

In a small bowl, mix together the salt, pepper, oregano, and thyme. Sprinkle the seasoning mix liberally over the beef loin, using your hands to rub it all over the surface.

Place the meat on a roasting rack in a roasting pan and roast it to medium-rare, about 20 to 25 minutes, until it registers 125°F on a meat thermometer. If you prefer it not as pink, roast it longer.

Set the meat aside on a cutting board and cover it with foil to keep warm. Place the roasting pan on the stovetop burner over medium-high heat. Add the onions and garlic and stir them around for 5 minutes, until they get soft and golden. Sprinkle in the soup mix, then pour in the consommé, broth, sherry, Worcestershire, soy sauce, and 1 cup water. Bring the mixture to a boil, then turn the heat to low and simmer for 45 minutes, until the flavors are deep and rich.

Pour through a fine-mesh strainer and reserve both the liquid (jus) and the onions for the sandwiches!

Slice the beef very thin with a sharp knife. Pile beef and onions on each of the bottom halves of the rolls and serve the sandwiches with dishes of piping-hot jus!