

French Dip

Key ingredients:

- The bread Traditionally, these sandwiches are made with a baguette-style roll, but we went with a hoagie for this recipe. Really, any roll or bread that's hearty enough to hold your sandwich and survive a serious dunk in the au jus will work!
- The beef We chose boneless ribeye steaks to make our French dip. Cooked until extra-tender and flavored with an herby spice mix, it's our perfect choice for filling our sandwiches.
- The cheese Cheese isn't entirely necessary to a French dip, but in our book, it's always a welcome addition. We went with provolone, but Swiss would also work well!

Ingredients

3 boneless ribeye steaks (about 3 pounds)

1 tbsp. extra-virgin olive oil

1 tbsp. kosher salt

2 tsp. freshly ground black pepper

2 tsp. dried oregano

1 tsp. dried ground sage

FOR JUS

1/4 yellow onion, thinly sliced

2 cloves garlic, minced

2 tsp. minced fresh thyme

1 1/2 c. low-sodium beef broth

2 tsp. Worcestershire sauce

FOR SERVING

6 hoagie rolls

12 slices provolone

Method

Step 1

Preheat oven to 450°. Rub beef all over with olive oil and place in roasting pan. In a small bowl, stir together salt, pepper, oregano, and sage. Rub spice mix all over beef. Roast for 20 minutes or until a meat thermometer registers 125° in the thickest part of the ribeye. Set aside on a cutting board to rest and turn oven down to 350°.

Step 2

Meanwhile, make jus: Place roasting pan (with beef drippings) over stove top burner and turn to medium heat. Add onion and cook until soft, 3 minutes. Add garlic and thyme and cook until fragrant, 1 minute longer. Add beef broth and Worcestershire sauce and bring up to a simmer. Cook until thickened slightly, 8 to 10 minutes more.

Step 3

When ready to serve, thinly slice beef. Fill each roll with beef and top with provolone. Bake until cheese is melty, 10 minutes.

Step 4

Serve with jus on the side for dipping.

