

French Dip Sandwiches



PREPARATION TIME

10 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

potato chips



These super sandwiches are a thrifty way to use up any leftover roast beef. You can even use prime rib or steak leftovers brought home from your favorite restaurant.

SHOPPING LIST

- beef bouillon cubes
- roast beef • French rolls

ON HAND

- onion powder • thyme
- garlic powder • oregano
- bay leaf

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INGREDIENTS

- 1 pound cooked roast beef, thinly sliced
- 2 beef bouillon cubes
- 1½ cups water
- 1/8 teaspoon onion powder
- 1/8 teaspoon garlic powder
- 1/8 teaspoon dried oregano
- 1/8 teaspoon dried thyme
- 1 small bay leaf
- 4 (6-inch) French rolls, sliced

SERVES 4

COOKIN'
Express

- Save time and cleanup by omitting step 1 and start the recipe by preparing the sauce in step 2; bring it to a boil then turn off heat. Immediately place beef slices in the sauce and cover. Let it stand for 5 minutes to heat the beef through.

Make Ahead

You can prepare the beef and sauce through step 3 up to 4 hours ahead. Reheat before serving.

♦ VARIATION

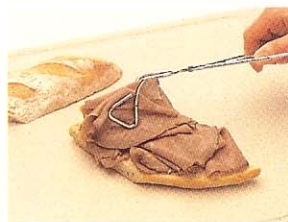
For a bit more peppery taste, omit the bay leaf in this recipe and use snipped fresh parsley in its place.

- 1** Preheat oven to 350°F. Separate beef slices and place in a casserole.



- 2** Combine bouillon and water in a saucepan. Bring to a boil, stirring until bouillon dissolves. Add onion powder, garlic powder, oregano, thyme and bay leaf to bouillon mixture.

- 3** Pour bouillon mixture over beef slices. Bake for 10 minutes or until beef is heated through.



- 4** Heat rolls in turned off oven. Mound beef on rolls. Discard bay leaf. Ladle bouillon mixture into small cups. Serve sandwiches with sauce for dipping.