

French Dip Sandwiches

Yields: 2 Sandwiches

A French Dip Sandwich is a diner tradition. My father has been grilling up these sandwiches for as long as I can remember in all of his restaurants in New York. So it was only natural to bring it with us to South Carolina. Our guests at Johnny D's absolutely love this sandwich and is one of our best sellers. I hope you enjoy making them at home.



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Ingredient List:

Sandwiches

Club Roll, 2 each, good quality

Swiss Cheese, 6-8 thin slices

Roast Beef, sliced thin, 12 ounces, good quality

Oregano, dry, 1/4 teaspoon

Garlic Butter, see recipe, as needed

Beef Broth, warm, 2 1/2 cups

Olive Oil, 1 tablespoon

Garlic Butter

Butter, unsalted, soft 3 Tbl

Garlic Powder 1/4 tsp

Kosher Salt pinch

Black Pepper pinch

Let's Get Cooking:

To make Garlic Butter:Mix all the ingredients together in a small bowl and set aside.

Heat the 1 tablespoon of olive oil. Place the roast beef in the pan and begin to cook over a medium high heat with the oregano. Cook the roast beef until hot and the meat begins to

brown a bit. Pour about 1/4 cup of beef broth in the pan and allow to cook until the liquid evaporates. Once the meat is ready, set aside on a cutting board.

To grill sandwiches: Butter the inside of the club roll with the garlic butter and place both sides buttered side down onto a hot pan. Once the bread is toasted flip over and lay down 1-2 slices of cheese on each side of the roll and place half of the meat on the one side and close the sandwich. Using another pan or grill press, press the sandwich for about 30 seconds to lightly toast the top and bottom. Once each side of the bread is grilled to a nice golden brown color, transfer to a cutting board. Then repeat this step to grill your next sandwich. Serve sandwiches with warm beef broth for dipping.

Chef's Serving Suggestions:

- Substitute Muenster, Gouda or Provolone Cheese for Swiss
- Add sautéed mushrooms and/or jalapeños with a little salt and pepper to the hot oiled pan and cook for 2-3 minutes before adding roast beef for extra flavor.