



french dip sandwich;

1. (frehnch deep sand-which)
noun. Roast beef and cheese sandwich with a savory beef dipping sauce.
2. Produces 8 Servings.
3. Preparation 8 hours 15 mins.
4. Oven temperature set to --.

Ingredients;

- | | |
|--|------------------------------------|
| 1 1.5 – 4 lb. bottom round roast | salt & pepper |
| onion powder | garlic powder |
| 2 cloves garlic, minced | 1 c. water |
| 1 packet french onion soup mix | 8 slices swiss or provolone cheese |
| 1 Tbsp. oil | onions & peppers* |
| 1 french roll baguette (or 6 hoagie rolls) | |

*optional

Instructions;

1. In the slow cooker, add 1 c. water and the packet of french onion soup mix. Mince the garlic and add, then whisk together.
2. Add the oil to a pan over medium-high heat. Meanwhile, do NOT trim fat and season the roast with garlic powder, onion powder, and pepper.
3. Sear roast on all sides until crusted, then add to the slow cooker and let cook on high for 8-10 hours.
4. Reserving juices in the slow cooker, remove meat to a plate. Shred the meat, discard any fat. Cover with foil until ready to serve.
5. Assemble sandwiches by toasting the rolls, and topping with meat, onions and peppers if desired, and topping with cheese. Broil until cheese is melted. Serve with au jus.