



French Dip Brioche Sandwiches

Try a French Dip sandwich made with French Baked Brioche and caramelized onions

- 1/2-pound deli low salt roast beef, thinly sliced
- 3 cups salted beef stock or broth
- 1 Tablespoon olive oil
- 3 onions, peeled, sliced
- Salt, ground black pepper to taste
- 2 Tablespoons bone broth protein (optional)
- 3 teaspoons Worcestershire sauce
- 1 (14.11 oz. or 400 g) loaf hand braided brioche bread
- 1/3 cup whipped onion and chive cream cheese spread
- 1/3 cup roasted red peppers, sliced
- 8 (1/2 inch) strips thick provolone cheese (about 2 to 3 slices)
- 1/3 cup slant cut green onions or parsley

1. Cut or tear beef slices into smaller sandwich pieces; place in bowl; stir in beef stock; set aside.
2. Heat oil on large skillet, add sliced onions, season lightly with salt and black pepper; cook to caramelized onions over medium high to medium heat in

covered pan for about 15 minutes or golden brown, stir frequently. Remove, set aside to stay warm.

3. Strain the beef stock from the meat; place the beef stock in a medium sized saucepan, stir in black pepper to taste, bone broth protein, and Worcestershire sauce. Bring to a boil, cook over medium heat for about 5 minutes to combine flavors. Set aside to stay warm.
4. Slice loaf into 2-inch segments of 4 large slices. Then cut the segments in half but stop 1/2 inch above the bottom of loaf. Do not cut all the way through the bread.
5. For each 2-inch segment sandwich, spread insides with 2 Tbsp. whipped cream cheese spread, coating the inside bread sides. Spoon about 1/4 cup onions into each sandwich along the sides of the sandwich. Then spread 1/3 cup beef slices into each sandwich. Top each sandwich with roasted red peppers and two 1/2-inch cheese strips.
6. Preheat oven to 400 degrees F. Place sandwiches in a loaf shape about 1 inch apart on a baking pan. Bake in 400 degrees F oven to melt cheese and warm sandwiches for about 10 minutes. Remove from oven.
7. Sprinkle chopped green onions over each sandwich. Serve warm with individual bowls of hot beef broth for dipping. Yield: 4 large sandwiches au jus

Cook's Note: I used Bakerly hand braided brioche, which is a product of France, purchased at Fresh Thyme Market, and the meat was Boar's Head no salt roast beef slices.

About the Recipe: This recipe gives the sandwich a real French twist, serving it on a wedge of lightly sweet rich bread. Brioche is made from enriched dough and has a golden color, soft texture, and soaks up all the French Dip roast beef flavor. The recipe makes four large sandwiches and is perfect for a game day party. Make sure that extra napkins are available as there's lots of dipping fun.

How did the dish get the name French Dip Sandwich?

Despite the name, the French Dip Sandwich did not originate in France. The name comes from the type of bread that is used: a French roll or baguette. The sandwich actually originated in the United States, specifically in Los Angeles, in the early part of the twentieth century. Two restaurants, Philippe the Original and Cole's P. E. Buffet, claim to have invented the sandwich. At Philippe the Original, the story goes that Philippe accidentally dropped the sandwich into a pan of meat juices, but the patron for whom he was preparing the sandwich offered to eat it anyway. The customer liked it so much that the word spread and soon everyone was ordering the dipped sandwich served on a French baguette, hence the name, *French Dip*. The sandwich is still served pre-dipped at Philippe's and Cole's, but at most other restaurants in the country it is not pre-dipped, so it is accompanied by a bowl of meat juices For More Information See:

<https://www.recipetips.com/glossary-term/t--38790/french-dip-sandwich.asp>