



## *French Dip Sandwich*

### *Paired With Proprietor Reserve 2014*

#### **Ingredients:**

- 1 Tbsp. kosher salt
- 2 Tbsp. black pepper
- ½ tsp. ground oregano
- ½ tsp. ground thyme
- 1 whole boneless ribeye loin, about 4 - 5 lbs. (can also use sirloin)
- 2 whole large onions, sliced thin
- 5 cloves garlic, minced
- 1 whole packet French onion soup mix (dry)
- 1 can beef consommé
- 1 cup beef broth or beef stock
- ¼ cup dry sherry or white wine (optional)
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. soy sauce
- 1 cup water
- 10 whole crusty deli rolls/sub rolls, toasted

#### **Preparation:**

1. Preheat the oven to 475°F. Tie the piece of meat tightly with a couple of pieces of kitchen twine.
2. Mix the salt, pepper, oregano and thyme and rub it all over the surface of the beef. Roast the beef to medium-rare, about 20 - 25 min, until it registers 125°F on a meat thermometer. (If you want it less pink, go to 135°F.) Remove the meat to a cutting board and cover it with foil.
3. Return the roasting pan to the stovetop burner over medium-high heat. Add the onions and garlic and stir them around for 5 min, until they are soft and golden. Sprinkle in the soup mix, then pour in the consommé, broth, sherry, Worcestershire, soy, and water. Bring it to a boil, then reduce the heat to low. Simmer for 45 min, stirring occasionally, to develop the flavors. Add more water if it starts to evaporate too much. Pour the liquid through a fine mesh strainer and reserve both the liquid and the onions.
4. Slice the beef very thin. Pile the meat and onions on rolls, and then serve with dishes of jus.