

# What to Do with Leftovers: French Dip Sandwiches

In the test kitchen, our cooks often tire of dishes during the testing process. Chocolate cake, again? Garlic roast beef did not suffer this fate, in part because the leftovers are easily transformed into tasty French dip sandwiches. Just layer thinly sliced roast beef

and cheese (we like provolone, but Swiss cheese works, too) into buttered sub rolls, broil, and you've got a satisfying lunch. The most important element in this sandwich is the jus, which is used to moisten the beef and is served with the sandwiches for dipping.

## FRENCH DIP SANDWICHES SERVES 4

If you have leftover jus from the roast, use it. Otherwise, make the Quick Jus that follows.

- 1 teaspoon olive oil
- 1 onion, halved and sliced thin
- 4 (6-inch) sub rolls
- 2 tablespoons unsalted butter, softened
- 4 cups thinly sliced leftover roast beef
- 1 cup jus, heated in small saucepan
- 4 slices provolone cheese, cut in half

**1.** Position oven rack 6 inches below heating element and heat broiler. Heat oil in small nonstick skillet over medium-high heat until shimmering. Add onion and cook, stirring frequently, until browned, about 7 minutes.

**2.** Meanwhile, slice rolls in half lengthwise and spread interior of both sides with butter. Place on baking sheet, buttered side up, and broil until golden, 1 to 3 minutes. Remove top half of each roll.

**3.** Using tongs, dip beef slices into hot jus and

place about 4 slices beef on bottom half of each roll. Spoon onions over beef and arrange provolone on top. Broil until cheese has melted. Set top half of each roll in place and serve with extra jus for dipping.

## QUICK JUS MAKES 1 CUP

- 1 teaspoon olive oil
- 1 cup leftover roast beef trimmings
- 1/4 cup minced onion
- 1 teaspoon all-purpose flour
- 2 cups low-sodium beef broth

Heat oil in medium skillet over medium-high heat until just smoking. Add beef and cook until dark brown, about 1 minute. Reduce heat to medium, add onion, and cook until slightly softened, about 1 minute. Add flour and cook, stirring constantly, until fragrant and toasty, about 1 minute. Whisk in broth, scraping up browned bits with wooden spoon. Simmer until liquid is reduced by half, about 10 minutes. Pour through fine-mesh strainer and serve.

More often than not, no jus is left over. I came up with an easy solution to make a full-flavored jus in no time, even without pan drippings. —K.H.

Leftover roast beef is reborn in this tasty sandwich with sautéed onions, melted provolone, and our Quick Jus for dipping.

