

French Dip Bread

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	butter
1	large	onion - thinly sliced
1	teaspoon	thyme - chopped
1		Italian bread loaf
1/2	pound	roast beef - thinly sliced
10	slices	provolone cheese
1/2	teaspoon	garlic powder
		au jus gravy
1	tablespoon	butter
2	cloves	garlic - minced
1 1/2	cups	beef broth
1	tablespoon	Worcestershire sauce
1	teaspoon	thyme - chopped
		kosher salt
		black pepper

Preheat oven to 375. In a large skillet over medium heat, melt 2 tbsps butter. Add onion and thyme and cook, stirring occasionally, until caramelized, 15 minutes.

Slice bread into 1/2" slices, making sure to not cut all the way through. Between every other slice, add a slice of roast beef, two slices of provolone and caramelized onions.

Melt remaining 2 tbsps butter and add garlic powder. Brush all over loaf and in between empty slices.

Wrap in foil and place on baking sheet. Bake until cheese is melty, 15 minutes.

In a small saucepan over med heat, melt butter. Add garlic and cook until fragrant, 1 minute. Add broth, worcestershire, and thyme. Season with salt and pepper. Simmer until slightly reduced, 10 minutes.

Serve loaf with au jus and pull apart.