

SARAH'S FRENCH DIP SANDWICHES

By Tim Slater

Servings: 6

Invented over a hundred years ago in Los Angeles, the French Dip Sandwich has stood the test of time. Sarah's version adds some local Gilroy grown roasted sweet peppers and caramelized onion, because it's more fun!

PREPARATION:

Preheat the oven to 300 degrees F. Combine the chopped vegetables and smashed garlic in a large roasting pan. Rub the dried herbs and spices all over the beef; season generously with salt and pepper. Place the beef fat-side up on the vegetables and roast until a thermometer inserted into the thickest part of the meat registers 130, about 45 minutes. Remove the meat from the pan, cover loosely with foil and set aside to rest for 30 minutes.

While the meat is resting, put a Dutch oven on stovetop and sauté veggies until browned (if necessary). Pour off fat. Deglaze with 1/2 cup Syrah, scraping bottom of pot. Let wine cook down until almost no liquid is left, then add the beef broth to the pan, using a wooden spoon to scrape up any browned bits that cling to the bottom. Bring the broth and vegetables to a boil. Reduce the heat to low and simmer uncovered until the liquid reduces by half, about 30 minutes. Strain the sauce and season with salt and pepper to taste. Keep broth warm. Trim any excess fat from the beef and thinly slice. Spoon a bit of broth on the meat every few slices to keep it moist and give it a bit of brothy goodness.

Build your sandwiches: Halve the rolls. Toast cut-side up in the hot oven for a few minutes. Spoon a little broth on the bottom half of the roll. Quickly top with a thick layer of the sliced beef. Throw some Gruyère cheese (or Swiss cheese) on the meat and place in the oven to melt for a few minutes. Add caramelized onion and sweet peppers on top of the cheese. Serve with Dijon mustard and broth for dipping.

Roasted Sweet Peppers:

Preheat oven to 350F. Cut off tops and bottoms of red, orange, yellow and green bell peppers, remove inner white stuff and trim.

Cut into strips about 3/8" wide. Toss with some olive oil and onto a foil-covered pan. Sprinkle with garlic salt and black pepper. Roast 20 minutes, remove from oven and let cool.

Store in fridge in a sealed container for up to 3 days.

Caramelized Onions:

Peel, trim and half through the root of two large onions. Using a large sharp knife, slice as thin as you can into uniform half-rounds.

Using a heavy 12" pan, add a tablespoon of olive oil over medium high heat and add all the onions. Sprinkle onions with a pinch of salt to help remove water. Stir, shake or flip the onions until they are uniformly wilted and translucent, about five minutes.

Turn down heat to medium and keep cooking, stirring or flipping every two minutes or so, to prevent burning. Keep this up for another 30 minutes. When the onions are a uniform light brown, add a tablespoon of butter and turn down heat to low.

Keep sizzling until it's a medium or dark brown, about ten minutes more. Remove from heat and let cool. Store in fridge in a sealed container for up to three days.



INGREDIENTS:

- 2 pounds beef top round roast
- 4 bell peppers, thickly sliced
- 3 large white onions: 1 roughly chopped, 2 thinly sliced
- 1 carrot, roughly chopped
- 1 stalk celery, roughly chopped
- 2 cloves garlic, smashed
- 1/2 tsp dried thyme
- 1/4 teaspoon dried sage
- 1/4 teaspoon dried oregano
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground allspice
- Salt and freshly ground pepper
- 1/4 cup Syrah
- 2 cups beef stock (unsalted or reduced salt)
- Olive oil, butter, salt, pepper for cooking
- 6 French rolls
- Hot Dijon mustard, for serving

Suggested Wine Pairing:
Sarah's Vineyard Besson Vineyard Syrah

FROM THE KITCHEN OF:

