

French Dip Sandwiches with Caramelized Onions



Ingredients:

3-4 pound beef round roast
2 onions, thinly sliced
2 cans beef consommé
2 cups water
1/2 cup soy sauce
1/4 cup Worcestershire sauce
2 tablespoons garlic powder
2 bay leaves
1 tablespoon olive oil
1 tablespoon cracked black pepper
1 tablespoon crushed dried rosemary
1 tablespoon crushed dried thyme
1 tablespoon crushed dried oregano
6-8 fresh sub rolls

Directions:

- 1) Place the roast in the bottom of a slow cooker.
- 2) Combine the consommé, water, soy sauce, Worcestershire sauce, garlic powder, and herbs in a small mixing bowl and pour the mixture over the roast.
- 3) Place the bay leaves in the slow cooker and cover.
- 4) Cook the roast for 8-10 hours on low until the meat is tender.
- 5) Remove the roast and the bay leaves from the broth and discard the bay leaves. Pull the meat apart with two forks and return the meat back to the broth.
- 6) In a large sauté pan, add the onions and a tablespoon of olive oil and cook the onions until they are caramelized about 8-10 minutes.
- 7) To serve, place a generous portion of the meat on the bottom of a roll and top with the caramelized onions. Serve each sandwich with a small bowl of the broth for dipping.