

French Dip Sliders



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Recipe by: Laura Vitale

Makes 12

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

- 12 count Hawaiian Rolls
- 3/4 lb of Very Thinly Sliced Roast Beef
- 1/2 lb of Thinly Sliced Provolone
- Yellow Mustard
- 3 Tbsp of Butter, divided
- 1 Tbsp of Olive Oil
- 1 Yellow Onion, thinly sliced
- Pinch of Garlic and Herb Seasoning
- 2 Tbsp of Au Ju Seasoning
- 1 3/4 cups of Water
- Few Dashes of Worcestershire Sauce

1) Preheat your oven to 375 degrees, line a baking sheet with parchment paper and set aside.

2) In a skillet, add the oil and 1 Tbsp of butter, preheat between medium and medium high, add the onions along with a pinch of salt and sauté until soft and lightly covered (add a few drops of water to soften them quickly) this will take about 7 minutes, add a pinch of garlic and herb and then allow to cool a bit.



3) Slice the pack of rolls right down the center, open like a book, then smear a little mustard on both sides, lay half the cheese on the bottom cut side, top with the roast beef, followed by the onions and remaining cheese, put the top on and set aside.

4) In a small bowl, add the remaining butter and microwave until melted, then add a pinch of garlic and herb and a few dashes of Worcestershire sauce, brush evenly over the top of the rolls, cover with foil and bake for 15 minutes covered, then remove foil and bake an additional 5-10 minutes or until deeply browns, allow to cool a bit and meanwhile make the au ju.

5) In a saucepan, add the water, au ju and a few dashes of Worcestershire sauce, simmer until slightly thickened and serve with the sliders.