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## *French Onion Beef Sandwiches Au Jus*

### **INGREDIENTS:**

1 boneless beef roast, such as round rump, round tip, bottom round, or brisket (3 to 4 pounds)

2 tablespoons vegetable oil

2 large sweet onions, cut into ¼-inch thick slices

2 cups water

½ cup reduced sodium or regular soy sauce

1 package (1-¼ ounces) dry onion soup mix

1 large clove garlic, minced

8 to 10 French rolls, split, toasted

1 cup shredded Swiss cheese

**DIRECTIONS:** Heat oil in stockpot over medium heat until hot. Place beef roast in stockpot; brown evenly. Remove roast from stockpot. Add onions to stockpot; cook 8 to 10 minutes or until tender and lightly browned, stirring occasionally. Add water, soy sauce, soup mix and garlic.





Return roast to stockpot; bring to a boil. Reduce heat; cover tightly and simmer on range top or in preheated 325°F oven 2-½ to 3-¼ hours or until roast is fork-tender. Remove roast; keep cooking liquid warm. Carve roast across the grain into thin slices. Place rolls on metal baking sheet; top evenly with beef. Sprinkle cheese evenly over beef. Place sandwiches under broiler so surface of cheese is 3 to 4 inches from heat. Broil 1 to 3 minutes or until cheese is melted. For open-faced sandwiches, spoon cooking liquid over top, as desired. For closed sandwiches, serve cooking liquid in small bowls for dipping. Serves eight to ten.

Slow Cooker Variation: Omit vegetable oil. Place onions in a 3-½ to 5-½-quart slow cooker. Top with beef roast. Combine water, soy sauce, soup mix, and garlic; pour over roast. Cover and cook on high six to seven hours, or on low 10 to 11 hours, or until beef is fork-tender. (No stirring is necessary during cooking.)

*“Cook’s Tips: One 2-½ to 4 pound boneless chuck shoulder pot roast may be substituted. Simmer two to three hours or until fork-tender. After carving, beef slices can be returned to cooking liquid and kept warm over low heat until ready to serve, if desired.”*