

# Roast Beef Onion Sandwich

## With Au Jus

### GET THIS

- 1 lb. deli roast beef (very thin sliced)
- 1 French Bread loaf
- 1 pack sliced baby Swiss cheese
- 1 large white onion
- 2 1oz Au Jus Gravy Mix
- 1 tbsp vegetable oil
- 1 tbsp butter



### DO THIS!

Cut the French bread to a 12–14-inch piece. Then cut lengthwise down the middle.

In an oven pan layer the roast beef 12-14-inch and a width to match the bread loaf. Stack the beef 1 to 2 inches high.

Cut the onion up into wedges. Place oil into a skillet and heat to medium high. Add the onions to the skillet along with the butter. Cook stirring often until the onions are golden brown. About 20 minutes.

Heat oven to 400°F. In a pot make the Au Jus per instructions.

Place the cooked onion on top of the roast beef, add the cheese on top. Place the pan with the roast beef into the oven and set the oven on broil. Heat until the cheese melts and starts to brown.

Serve with the Au Jus on the side for dipping.

### EAT WITH THIS!

St. Louis Salad (see recipe).