

# French Dip Sandwiches

**Serves/Makes:** 6 | **Difficulty Level:** 3 | **Ready In:** < 30 minutes

## Ingredients:

1 ½ pound cooked roast beef -- thinly sliced  
3 beef bouillon cubes  
2 cup water  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/4 teaspoon dried oregano  
1/4 teaspoon dried thyme  
1 small bay leaf  
6 (6-inch) French rolls -- sliced



## Directions:

### Day 1:

Separate beef slices and place in casserole. Combine bouillon cubes and water in a saucepan. Bring to a boil, stirring until bouillon dissolves. Add onion powder, garlic powder, oregano, thyme, and bay leaf to bouillon mixture. Pour bouillon mixture over beef slices. Cover and refrigerate

### Day 2:

Preheat oven to 350°F.

Bake beef for 10 minutes or until beef is heated through. Heat rolls in turned off oven. Mound beef on rolls. Discard bay leaf. Ladle bouillon mixture into small cups. Serve sandwiches with sauce for dipping.