

Slow Cooker French Dip Beef Sandwiches with Sweet Potato Fries

- Prep Time: 20 minutes
- Cook Time: 5-8 hours in slow cooker
- Total Time: 8 hours, 20 minutes
- Number of Servings: 4



Ingredients:

French Dip Beef:

- 2 tablespoons Carlini Vegetable Oil
- 2 1/2 pound USDA Choice Black Angus Chuck Roast
- 2 yellow onion, sliced
- 2 cups of Chef's Cupboard Beef Stock
- 1 bottle of Maguires Stout Beer
- 1 cup Burman's Soy Sauce
- 1 teaspoon Stonemill Oregano Leaves
- 1 teaspoon Stonemill Garlic Powder

Sweet Potato Fries:

- 3 sweet potatoes, cut in 1/3 inch wedges
- 3 tablespoons Carlini Extra Virgin Olive Oil
- 1/4 teaspoon Stonemill Paprika
- 1 teaspoon of ground, Stonemill Sea Salt Grinder

Garlic Aioli:

- 2 1/2 tablespoons fresh lemon juice
- 3/4 teaspoon of ground Stonemill Sea Salt Grinder
- 1/2 teaspoon Stonemill Ground Black Pepper

Au Jus:

- 3 cups of Chef's Cupboard Beef Stock
- 2 teaspoons of Burman's Soy Sauce
- 1/4 teaspoon Stonemill Garlic Powder
- 4 French Rolls
- 2 slices Happy Farms Deli-Slices Provolone Cheese
- 2 slices Happy Farms Deli-Slices Muenster Cheese

Directions:

1. For French dip beef: In a skillet over high heat, heat the oil. Add the beef and sear. Transfer to slow cooker pot.
2. Add remaining ingredients and cook for 5 hours on high or 8 hours on low.
3. At the end of cooking time, use 2 forks or a meat shredding tool and shred meat. Put shredded meat back into pot until you are ready to serve.
4. For sweet potato fries: Place sweet potato wedges in a rimmed sheet tray and drizzle olive oil. Bake at 425° for 18-24 minutes. Sprinkle with paprika and sea salt.
5. For the Garlic Aioli: Combine all ingredients in a bowl, set aside.
6. For the Au Jus: Place beef broth in a small pot and bring to a boil. Reduce heat to low and whisk in the rest of the ingredients. Set aside.
7. To assemble sandwich: Cut French rolls into half. Spread the garlic aioli on each side of the bread. Add the beef, provolone cheese and muenster cheese. Serve with a side of Au Jus for dipping and sweet potato fries.



Recipe Courtesy of:
ALDI Test Kitchen