



RECIPE

rhino

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Stephanie's French Dip Sandwiches

Tender slow-cooked chuck roast is simmered in a savory French onion broth until it falls apart effortlessly. Piled onto toasted crusty rolls with melted provolone cheese and served with rich homemade au jus, these classic French dip sandwiches are hearty comfort food that's perfect for family dinners and game days.



PREP TIME
15 min



COOK TIME
10 hr



TOTAL TIME
10 hr 15 min



YIELD
6 sandwiches

INGREDIENTS

Beef

- 2 pounds chuck roast, cut in half
- 3 packets French onion soup mix
- 3 cups water, plus additional water as needed

Sandwiches

- 6 crusty sandwich rolls, baguette pieces, or sturdy hoagie rolls
- 6 slices provolone cheese

For Serving

- Reserved au jus from the slow cooker
- Potato chips, optional

RHINO TIP



Resist the urge to rush the cooking time. The roast is ready when it falls apart easily with a fork. Extra time in the slow cooker only makes chuck roast more tender and flavorful.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the roast.

Place the chuck roast halves in a 6-quart or larger slow cooker. In a medium bowl, whisk together the French onion soup mix and 3 cups water. Pour the mixture over the roast. Add additional water if needed so the roast is covered and there is plenty of liquid for serving as au jus.

2



Slow cook until tender.

Cover and cook on HIGH for 10 hours, or until the meat is very tender and falls apart easily with a fork.

3



Shred the beef.

Remove the roast from the slow cooker and shred it with two forks. Return the meat to the broth and keep warm.

4



Prepare the rolls.

Slice the rolls and place them on a baking sheet. Warm them in the oven for a few minutes until lightly toasted.

5



Assemble and broil.

Pile the shredded beef onto the rolls and spoon a little au jus over the meat. Top with provolone cheese and place under the broiler for 1–2 minutes, or until the cheese is melted and bubbly.

6



Serve.

Serve the sandwiches hot with individual bowls of au jus for dipping. Add potato chips on the side, if desired.

TIPS & VARIATIONS



1. Use French bread, hoagie rolls, or baguette pieces for the best texture and a sturdy sandwich.



2. Add sautéed onions or mushrooms before broiling for extra flavor.



3. Substitute Swiss, mozzarella, or pepper Jack cheese for a different twist.



4. Cook on LOW for 12–14 hours if you prefer a slower cooking method.



5. Stir a splash of Worcestershire sauce into the broth during the last hour of cooking for deeper, richer flavor.



Family favorites, one recipe at a time.

