

FROM THE KITCHEN OF...

BIRDY PRETZELS

HOT PASTRAMI DIP SANDWICHES + AU JUS

INGREDIENTS

10.5	OZ	CAN BEEF CONSUME
5	OZ	WATER
		MONTREAL STEAK SEASONING TO TASTE
4		HOAGIE ROLLS
1	LB	PASTRAMI, THINLY SLICED
7	OZ	CARAMELIZED ONION JACK CHEESE, SLICED
		GIARDINIERA, DRAINED
		MAYO

**SERVINGS: 4
SANDIES**

**TIME TO PREP: 20
MINUTES**

DIRECTIONS

- **PREPARE THE AU JUS BY COMBINING THE BEEF CONSOMMÉ, WATER, AND MONTREAL STEAK SEASONING IN A SAUCEPAN. BRING TO A GENTLE SIMMER AND KEEP WARM WHILE YOU ASSEMBLE THE SANDWICHES.**
- **SLICE THE HOAGIE ROLLS LENGTHWISE AND SPREAD A THIN LAYER OF MAYO ON BOTH CUT SIDES. PLACE THE ROLLS OPEN-FACED ON A PARCHMENT-LINED BAKING SHEET.**
- **PORTION 4 OUNCES OF PASTRAMI PER SANDWICH. USING TONGS, BRIEFLY DIP THE PASTRAMI INTO THE WARM AU JUS, ALLOWING ANY EXCESS LIQUID TO DRAIN BEFORE PILING IT ONTO THE BOTTOM HALF OF EACH HOAGIE ROLL.**
- **TOP THE PASTRAMI WITH A LAYER OF DRAINED GIARDINIERA, THEN FINISH WITH A GENEROUS LAYER OF CARAMELIZED ONION JACK CHEESE.**
- **PLACE THE SANDWICHES UNDER THE BROILER FOR 3-5 MINUTES, OR UNTIL THE CHEESE IS MELTED AND BUBBLY AND THE EDGES OF THE BREAD ARE LIGHTLY TOASTED. KEEP A CLOSE EYE ON THEM, AS BROILERS CAN WORK QUICKLY.**
- **REMOVE FROM THE OVEN, CLOSE THE SANDWICHES, AND SLICE DIAGONALLY. SERVE IMMEDIATELY WITH WARM AU JUS ON THE SIDE FOR DIPPING.**