

Sandwiches

French Dip Roll

Julie Merriman - Cold Brook, NY

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 6

Preparation Time: 35 minutes

Start to Finish Time: 1 hour

1 can Pillsbury refrigerated crusty French loaf

1 pound deli roast beef, sliced

6 ounces (1 1/2 cups) fontina cheese, shredded

4 tablespoons butter

1/4 cup Parmesan cheese, grated

1 tablespoon McCormick basil leaves

2 tablespoons Pillsbury Best all-purpose flour

1 can (18.5 oz) Progresso Vegetable Classics french onion soup

Preheat the oven to 350 degrees.

Carefully unroll the loaf of dough. Place half of the roast beef slices over the dough to within 1/2-inch of one long side. Sprinkle with the fontina cheese. Top with the remaining roast beef. Starting on the long side with the filling, roll up. Press the firm firmly to seal. Place diagonally, seam side down, on an ungreased 15x10-inch pan with sides.

In a small microwavable bowl, microwave two tablespoons of the butter on HIGH for 15 to 20 seconds or until melted. Brush over the loaf. Sprinkle with the Parmesan cheese and basil.

Bake for 25 to 30 minutes or until golden brown. Cover with aluminum foil. Bake an additional 10 minutes.

Meanwhile, to make the dipping sauce: In a 2-quart saucepan, melt the remaining two tablespoons of butter over medium heat. Stir in the flour with a wire whisk. Cook for 2 minutes, stirring constantly. Stir in the soup with a wire whisk. Bring to a boil over medium-high heat, stirring constantly. Reduce to a simmer and cook until thickened, about 10 minutes, stirring occasionally.

Remove the loaf from the oven. Cool for 5 minutes.

Cut into six slices.

Serve with the dipping sauce.

Per Serving (excluding unknown items): 637 Calories; 45g Fat (64.4% calories from fat); 50g Protein; 6g Carbohydrate; 0g Dietary Fiber; 180mg Cholesterol; 2093mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 5 1/2 Fat.