

Tri Tip French Dip

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Ingredients (makes 8 –10 sandwiches)

- 2 pounds tri tip
- 8—10 French rolls
- Au Jus ingredients below

- 1) [Grill](#) or [BBQ](#) your tri tip roast. Hey – you gotta have tri tip to make this work!
- 2) While your tri tip is resting, make the *au jus* dip.

Ingredients and Directions for Au Jus

- 1 1/2 cups water
- 2 beef bouillon cubes
- 1/2 teaspoon soy sauce
- Pinch of garlic powder

Bring the water to a boil in a medium saucepan.

After boiling, whisk in the bouillon and put the heat to low. Whisk in the rest of the ingredients.

- 3) Cut your tri tip into slices that are as thin as possible. Place 1/3 lb of tri tip on a French roll (toast it with some garlic butter to bring the sandwich up a level).
- 4) Serve the sandwich with a side of *au jus* – and dip away. SO GOOD!

To see a video of this recipe, head over to our website at:

www.thetritipguy.com/tri-tip-french-dip