
Beef Po' Boy

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

6 tablespoons Butter
6 tablespoons Flour
1 large Sweet Onion, sliced
1 small Red Bell Pepper, sliced
2 cups Beef Broth
1 teaspoon Worcestershire Sauce
3/4 teaspoon Tabasco Sauce
1/2 teaspoon Thyme, crumbled
1 pound Beef, cooked and thinly sliced
4 Sub Rolls

Melt butter in medium saucepan; stir in flour. Cook over medium heat, stirring constantly, until flour browns, about 4 minutes.

Add onion and bell pepper.

Cook over medium heat, stirring constantly, about 5 minutes. Gradually stir in broth. Add Worcestershire sauce, Tabasco and thyme. Stir constantly until mixture boils and thickens.

Cut a thin slice from top of each roll; scoop out soft insides. Arrange meat on each roll; spoon gravy over meat and replace tops on rolls.

Soups/Sandwiches