



FRENCH DIP • PORCINI & ROSEMARY AU JUS PAIRED WITH COPIA VINEYARDS 2020 CABERNET SAUVIGNON

Ingredients:

- 2 Baguettes, cut into 6" Lengths
- 2 lbs Ribeye Steaks, cooked to your liking and sliced. *You can use any kind of beef, if you are looking to save time, I would recommend using a good quality sliced roast beef from your local deli.
- 4-6 Tbs Salted Butter, room temperature
- 4oz-6oz Gorgonzola
- 4oz-6oz Raclette, sliced

Porcini Rosemary Jus:

- 3 Tbs Unsalted Butter
- 1 medium Shallot, very finely chopped
- 2 large Garlic Cloves, thinly sliced
- ¼ cup Dry Red Wine
- 1 quart Beef Stock or Broth
- ¼ cup Sherry Vinegar
- 1 sprig Rosemary
- 1oz Dried Porcini Mushrooms, ground to a powder

Make the Porcini Rosemary Jus: In a medium deep sauce pot, melt the unsalted butter on medium low, once the butter is melted, add the shallots and garlic to the pot and season with a pinch of salt. Sauté for about 5 minutes or until lightly browned. Add the wine and let simmer for 2 minutes, use a wooden spoon to scrape off anything stuck to the bottom of the pan.

Add the beef stock, vinegar and rosemary to the pot and stir. Bring to a simmer and let the mixture reduce by about half, stirring occasionally. This should take about 20 minutes. You will end up with roughly 2 ½ cups of liquid.

Pour your reduced Jus through a fine mesh sieve into a heat proof mixing bowl and whisk in the porcini powder. Cover the bowl tightly with plastic wrap and let stand for 5 minutes.

In the meantime, prep your sandwiches: Slice your baguette lengthwise in half and spread the insides liberally with the salted butter. Toast lightly in the oven on broil. Once lightly toasted, remove from the oven and sprinkle gorgonzola on the top half of the baguettes followed by a few slices of raclette. On the bottom half, layer a few slices of your ribeye (or other beef of choice) then return to the oven. Keep an eye on your sandwiches and remove from the oven after the cheese is nice and melted.

Taste your Jus to see if the seasoning needs to be adjusted, then pour into four small bowls and serve with your french dip sandwiches.

Recipe by Kendall Mousley

