



BAKED FRENCH DIP BISCUITS

November 12

National French Dip Day

INGREDIENTS

- (1) 8 Count Can Buttermilk Biscuits (enriched or whole grain rich; at least 28 grams each)
- 8 Slices Deli Roast Beef (1 ounce each; without binders, filler or extenders)
- 8 Slices Provolone Cheese (1 ounce each)
- ¼ Cup Butter (melted)
- 1 Tablespoon Worcestershire Sauce
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder
- ½ Teaspoon Dried Thyme
- ½ Teaspoon Dried Rosemary
- ½ Teaspoon Salt
- ½ Teaspoon Black Pepper
- 1 Cup Beef Broth

DIRECTIONS

1. Preheat oven to 350° and grease a baking dish.
2. Separate biscuit dough into 8 pieces; flatten each piece.
3. Place one slice of roast beef and one slice of cheese on each biscuit.
4. Fold edges over filling and pinch to seal.
5. Arrange biscuits seam-side down in the baking dish.
6. In a bowl, mix melted butter, Worcestershire sauce, garlic powder, salt, pepper, thyme, and rosemary.
7. Brush the butter mixture over each biscuit generously.
8. Bake for 20-25 minutes until golden brown.
9. While baking, heat beef broth in a saucepan until warm.
10. Serve biscuits warm with beef broth for dipping.

MEAL PATTERN CONTRIBUTION

- Meat/Meat Alternate
- Grain

MEAL TYPE

- Lunch/Supper

YIELD

8 Biscuits

PORTION SIZES

Toddler	Preschool	School Age	Adult
¾ Biscuit	1 Biscuit	1½ Biscuits	1½ Biscuits