

L. WOODS®

TAP & PINE LODGE

ROASTED TURKEY FRENCH DIP

Yield: 4 Servings



INGREDIENTS

FOR ROASTED TURKEY FRENCH DIP

4 6-inch French rolls
4 Tbsp. garlic butter, softened to room temperature
(see sub-recipe)
4 slices aged provolone cheese
1¼ lbs. roasted turkey breast, thinly sliced
8 cups turkey au jus
1½ cups roasted red peppers & onions
(see sub-recipe)
1 cup mild giardiniera
dried oregano, to taste

FOR TURKEY AU JUS

1 large Spanish onion, ¼-inch slices
3 Tbsp. olive oil
6 garlic cloves, smashed
1 bay leaf
1 rosemary sprig
4 thyme sprigs

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METHOD

FOR TURKEY AU JUS

1. Add olive oil to a saucepan over medium heat. Add onions and sauté until well caramelized and soft, about 8-10 minutes. Be sure to stir often to prevent the onions from burning.
2. Add garlic, herbs and peppercorns and sauté for 1-2 minutes until fragrant.
3. Add turkey stock and bring to a low simmer for about 20 minutes.
4. Season with kosher salt to taste.
5. Strain through a fine mesh strainer and keep warm in a saucepan if using immediately, otherwise cool and refrigerate in an airtight container for up to five days.

FOR ROASTED RED PEPPERS & ONIONS

1. Add olive oil to a sauté pan over medium heat. Add onions and sauté for a few minutes until they begin to caramelize and soften.
2. Add red peppers and toss with onions until combined, then continue to sauté until well caramelized and soft (without losing integrity), about 6-8 more minutes.
3. Season with kosher salt and freshly ground black pepper to taste.

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½ tsp. dried oregano
½ tsp. whole black peppercorns
9 cups turkey stock
kosher salt, to taste

FOR ROASTED RED PEPPERS & ONIONS

1 large Spanish onion, ¼-inch slices
1 large red bell pepper, core and seeds removed, ¼-inch slices
¼ cup olive oil
kosher salt, to taste
freshly ground black pepper, to taste

FOR GARLIC BUTTER

½ lb. unsalted butter, softened to room temperature
4 Tbsp. finely chopped garlic
3 Tbsp. finely chopped parsley leaves
1 Tbsp. kosher salt

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4. Hold peppers and onions warm in a sauté pan if using immediately, otherwise cool and refrigerate in an airtight container for up to five days.

FOR GARLIC BUTTER

1. Add butter to a stand mixer bowl and mix with a paddle attachment on medium speed until light and fluffy. Add remaining ingredients and mix until thoroughly combined. (If you do not have a stand mixer, simply mix everything thoroughly in a small bowl until well combined).
2. Use immediately or refrigerate until needed.

FOR ROASTED TURKEY FRENCH DIP

1. Preheat the oven to 375°F.
2. Add turkey au jus to a sauce pot and bring to a simmer, then bring to low heat.
3. Cut french rolls in half. Spread a thin layer of garlic butter on the inside of each half, then add provolone cheese to one half.
4. Place rolls on a sheet tray and toast in the oven for about 5 minutes, or until the roll is crispy on the outside and cheese is melted and golden brown around the edges.
5. While the rolls are toasting, add the thinly sliced roasted turkey breast to the turkey au jus. Use tongs to gently pull pieces of turkey apart and allow turkey to reheat thoroughly, about 30 seconds to 1 minute.
6. Using tongs, remove turkey from turkey au jus and allow excess liquid to drain off.
7. Divide the turkey evenly into four portions and add to the toasted rolls. Add roasted red pepper and onion mixture and giardiniera, and top with a sprinkle of dried oregano.
8. Add the top roll and cut each turkey dip sandwich in half.
9. Serve with a cup of warmed turkey au jus on the side for dipping.

