



RED WINE FRENCH DIP

This product is a major new addition to our core line, and will be followed by others in the coming months.

A significant portion of our customers use our original recipe Clear Roastbeef Au Jus as a sauce for French Dip, which as a reminder for those of you not familiar with this popular sandwich in Western Canada, is a French roll filled with sliced roast beef and eaten by dipping it into a clear roast gravy.

Our Red Wine French Dip is without a doubt the finest quality product, and is head and shoulders above any other available. How does it differ from our original Clear Roastbeef Au Jus?



The original recipe has background notes of caramelized beef drippings from the roasting pan, and is slightly thickened as a clear *jus* would be from the bones etc.

We have adjusted the recipe with a slightly milder beef flavour, added a lot of dehydrated red wine and enhanced the thickening - and the result is a very impressive clear *jus* that will complement the roast beef in the sandwich rather than competitors' products that smother it with salt and low quality flavours.

Of course, it will also make a sensational Clear Roast Gravy with the added red wine flavour. It is so delicious that you can eat it right out of the bowl all by itself!

Red Wine French Dip 05-50350 450 g

Red Wine French Dip 30-50350 3 kg

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