

Steak Sandwiches with Orange-Horseradish Cream Sauce and Au Jus

Serves 4

1 lb. sirloin steak, cut into 2" cubes
4 c. beef broth
2 c. water
½ c. Smucker's® Low Sugar Orange Marmalade
2 cloves garlic, peeled and halved
½ t. thyme
10 turns freshly ground black pepper
Pinch salt
½ c. sour cream
2 T. horseradish
2 T. Smucker's® Low Sugar Orange Marmalade
Pillsbury® Refrigerated Crusty French Loaf (1 can) 11-oz.

Preheat oven to 400 F.

In a large saucepan add broth, water, ½ c. marmalade, garlic and thyme and bring to a boil. Place steak cubes in a large covered casserole dish. Pour boiling broth mixture over beef and cover. Braise in oven for 2 hours or until beef is tender, stirring once halfway through cooking.

While beef is braising, prepare the orange-horseradish cream sauce. Combine sour cream, horseradish, and marmalade in a bowl and cover. Store in refrigerator until ready to serve.

Remove beef from oven and place in a bowl, reserving juices. With two forks, shred beef and set aside in a covered bowl to keep warm. Place reserved juices in a saucepan and bring to a boil. Reduce heat and simmer on low.

Reduce oven temperature to 350 F.

Spray a cookie sheet with cooking spray. Remove bread from can and cut into four pieces. Place mini bread loaves on cookie sheet and cut two slices on the top of each piece. Bake for 20 minutes or until a golden brown. Remove from oven.

To prepare sandwiches, cut each mini bread loaf in half. Fill with ¼ of shredded beef, top with orange-horseradish cream sauce and place top half of bread on top. Press down the top of the sandwich slightly. Serve with a side of au jus.