

# Quick & Easy

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## THE COSTCO WAY

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### **New York Shabu Shabu French Dip with Au Jus**

Makes 4 servings

#### **Au Jus Ingredients:**

4 Tbsp salted butter  
1 small shallot, finely minced  
2 Tbsp flour  
¼ cup red wine  
2 cups beef broth, divided  
1 Tbsp Worcestershire sauce  
½ tsp salt  
½ tsp black pepper

#### **Instructions:**

In a medium saucepan, melt butter over medium. Add shallot and flour. Whisk until a paste forms. Add red wine to shallot mixture. Cook, stirring constantly, for about 2 minutes. Slowly pour in 1 cup beef broth. Whisk until well blended. Add remaining 1 cup beef broth and Worcestershire. Bring to a boil. Cook for 5 minutes, or until mixture slightly thickens. Season with salt and pepper.

#### **New York Shabu Shabu French Dip Ingredients:**

4 Tbsp salted butter, softened  
4 French bread rolls or baguettes, cut into 6-inch sections  
2 lbs New York Shabu Shabu

#### **Instructions:**

Slice rolls in half. Lightly butter each side. Heat a nonstick grill pan to medium. Add rolls, buttered side down. Cook until lightly toasted. Set aside. Heat grill pan to medium-high. Add New York Shabu Shabu. Sear until no longer pink and the meat is thoroughly cooked. Divide the meat between the rolls. Serve with Au Jus.

**Tip:** If the beef is not precut, freeze for about 15 minutes. Cut into thin slices.

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