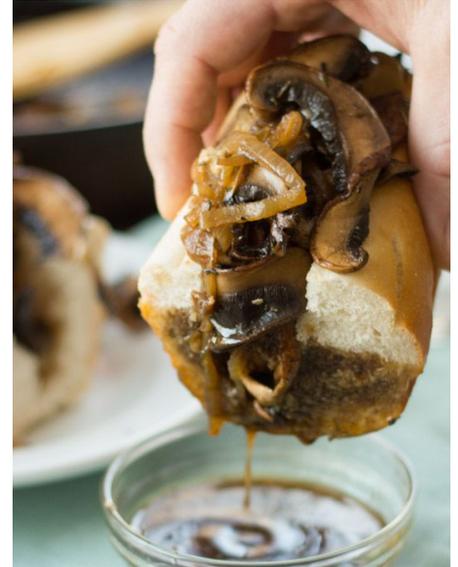


Vegan French Dip Sandwiches

These vegan French dip sandwiches are made with sautéed portobellos, dressed in spicy horseradish mustard and served ready for dipping in savory vegan au jus.

Ingredients:

- about 2 tbsp. olive oil divided
- 1 medium onion sliced into half rings
- 2 garlic cloves minced
- 3 portobello mushroom caps about 20 oz. total, cleaned and sliced into thin strips
- 1 cup vegetable broth or 1 tsp. Better Than Bouillon & one cup water
- 1 tbsp. soy sauce
- 1 tbsp. vegan Worcestershire sauce
- 1/2 tsp. dried thyme
- 1/4 tsp. liquid smoke optional, but highly recommended
- 1/4 tsp. black pepper



For Serving:

- 2-6 inch sandwich rolls or baguette sections sliced open
- horseradish mustard

Instructions:

1. Coat the bottom of a large skillet with 1 tablespoon of oil and place over medium-low heat.
2. Add onion and toss a few times to coat with oil.
3. Allow to cook until caramelized, about 20 minutes, flipping occasionally.
4. Add garlic and cook about 2 minutes more.
5. Transfer onions and garlic to a plate.

6. Coat skillet with another tablespoon of oil and raise heat to medium.
7. Add mushroom strips.
8. Avoid overcrowding the skillet. A little overlapping is okay, but work in multiple batches if needed (I needed two), adding a bit of oil between batches if needed.
9. Cook until lightly browned, about 5 minutes.
10. Flip and cook 5 minutes more on opposite sides.
11. Return onions to skillet and add broth, soy sauce, vegan Worcestershire sauce, thyme, liquid smoke and pepper.
12. Bring to a simmer and allow to cook, stirring occasionally, until liquid is reduced by half, about 5 minutes.
13. Slather the insides of rolls with horseradish mustard.
14. Use a slotted spoon to remove onions and mushrooms from skillet, pressing lightly to squeeze out any excess juice.
15. Divide onions and mushrooms into rolls.
16. Pour cooking liquid into a small bowl and serve with sandwiches, for dipping.