

Beefy French Onion Loaf

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Ingredients

1 loaf Rhodes Bread Dough or 12 Rhodes Dinner Rolls, thawed
2 cups thinly sliced onions
1/4 cup butter
12 oz. beef tenderloin or sirloin steak
1 tsp. flour
1 tsp. brown sugar
1/2 tsp. oregano leaves
1 tsp. minced garlic
1 tbsp. parsley flakes
1/2 tsp. salt
1/2 tsp. pepper
1/2 cup beef broth
3/4 cup grated Monterey Jack cheese
1/4 cup grated Parmesan cheese
1 can beef gravy, if desired

Directions

Spray board or counter top with non-stick cooking spray. Roll loaf or combined dinner rolls into a 12x16-inch rectangle. Cover with plastic wrap and let rest. In a skillet, saute onion in butter over medium low heat 10-15 minutes or until golden brown. Remove onion with slotted spoon and set aside. Cut beef into thin strips and add to skillet. Increase heat to medium. Cook and stir until browned. Return onion to skillet. Stir in flour, sugar, oregano, garlic, parsley, salt and pepper. Add broth and cook and stir for 6-8 minutes or until liquid has evaporated. Remove plastic wrap from dough. Spread beef mixture evenly over middle third of dough going lengthwise. Sprinkle with Monterey Jack and Parmesan cheese. Fold sides over meat mixture. Tuck ends under. Place on a large sprayed baking sheet. Make several 1/4-inch deep cuts on top of loaf. Cover with plastic wrap and let rise 30 minutes. Remove wrap and bake at 350 degrees F. 30-35 minutes. Serve warm with beef gravy, if desired.