

French Dip Stuffed Biscuits with Au Jus - The Ultimate Snack

Savory French Dip Biscuits - Cheesy, Beefy & Comforting



OVEN
400°F

TIME
18 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Biscuits:

2 cups all-purpose flour

1 tbsp baking powder

1 tsp salt

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp onion powder

$\frac{1}{2}$ cup cold unsalted butter, cubed

$\frac{3}{4}$ cup buttermilk (plus a splash more, if needed)

For the Filling:

8 oz thinly sliced roast beef

1 cup shredded provolone or mozzarella cheese

1 tsp Worcestershire sauce

1 tbsp butter (optional, for sautéing beef)

For the Au Jus:

1 $\frac{1}{2}$ cups beef broth

1 tbsp Worcestershire sauce

1 tsp soy sauce (optional, for extra umami)

Salt & pepper, to taste

DIRECTIONS

1. Make the Biscuit Dough: In a large bowl, combine:
2. Flour
3. Baking powder
4. Salt
5. Garlic powder
6. Onion powder
7. Cut in the cold cubed butter using a pastry cutter or fork until crumbly. Add buttermilk and stir until a soft dough forms. Don't overmix.
8. Shape and Fill: On a floured surface, roll dough to $\frac{1}{8}$ inch thick. Cut out rounds using a biscuit cutter or glass. On half the rounds, layer:
9. Roast beef
10. Cheese
11. A dash of : Worcestershire sauce
12. Top each with another biscuit round and gently press the edges to seal. Optional: sauté beef briefly in butter before filling for richer flavor.
13. Bake the Biscuits: Preheat oven to 400°F (200°C). Place filled biscuits on a parchment-lined baking sheet. Brush tops with a little buttermilk or melted butter. Bake for 15-18 minutes, until golden and puffy.
14. Make the Au Jus Sauce: In a small saucepan, combine:
15. Beef broth
16. Worcestershire sauce
17. Soy sauce (optional)

18. Salt & pepper
19. Simmer over medium heat for 5-7 minutes until slightly reduced.
20. Serve & Dip: Cool biscuits slightly, then serve warm with a small bowl of au jus for dipping. Optional garnish: chopped parsley or extra melted cheese on top.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/french-dip-stuffed-biscuits-with-au-jus-the-ultimate-snack/>