

French Dip Squares: A Savory, Cheesy, and Easy Party Appetizer

are the perfect recipe for you. Made with



OVEN
375°F

TIME
10 min

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INGREDIENTS

For the French Dip Squares:

2 cans (8 oz each) refrigerated crescent roll dough

$\frac{1}{2}$ pound deli roast beef, thinly sliced

1 $\frac{1}{2}$ cups shredded Swiss cheese (or provolone)

$\frac{1}{4}$ cup butter, melted

1 teaspoon garlic powder

1 teaspoon dried parsley

For the Au Jus Dipping Sauce:

1 cup beef broth

1 teaspoon Worcestershire sauce

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

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

$\frac{1}{4}$ teaspoon black pepper

How to Make French Dip Squares:

1. Preheat the Oven:

2. Assemble the Layers:

Unroll one can of crescent dough and press it into the bottom of the baking dish. Pinch the seams together to form a solid layer.

Evenly layer the sliced roast beef on top.

Sprinkle the shredded Swiss cheese over the roast beef.

Unroll the second can of crescent dough and place it on top, pinching the seams together.

3. Brush with Butter & Seasoning:

4. Bake Until Golden:

5. Make the Au Jus Dipping Sauce:

6. Serve and Enjoy:

My Best Tips for the Perfect French Dip Squares:

Use a sharp knife - This makes cutting the squares clean and easy.

Try different cheeses - Provolone, Gruyère, or even cheddar work well.

Don't skip the butter topping - It adds extra richness and flavor.

Make ahead tip - Assemble the squares up to 12 hours in advance, refrigerate, and bake when ready.

What to Serve with French Dip Squares:

Crispy French fries - A classic side with any sandwich-style dish.

Coleslaw - Adds a fresh, crunchy contrast.

Pickles or sliced peppers - A tangy touch that complements the rich flavors.

Side salad - A light Caesar or garden salad works well.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish or line it with parchment paper.
2. **Assemble the Layers:** Unroll one can of crescent dough and press it into the bottom of the baking dish. Pinch the seams together to form a solid layer.
3. **Evenly layer the sliced roast beef on top.**
4. **Sprinkle the shredded Swiss cheese over the roast beef.**
5. **Unroll the second can of crescent dough and place it on top, pinching the seams together.**
6. **Brush with Butter & Seasoning:** In a small bowl, mix the melted butter, garlic powder, and dried parsley. Brush the mixture over the top of the crescent dough.
7. **Bake Until Golden:** Bake for 20-25 minutes, or until the top is golden brown and crispy. Let cool for 5 minutes, then slice into squares.
8. **Make the Au Jus Dipping Sauce:** While the squares are baking, combine beef broth, Worcestershire sauce, onion powder, garlic powder, and black pepper in a saucepan. Simmer over low heat for 5 minutes.
9. **Serve and Enjoy:** Serve the warm French dip squares with the au jus sauce on the side for dipping. Enjoy immediately!
10. **My Best Tips for the Perfect French Dip Squares:** Use a sharp knife - This makes cutting the squares clean and easy.
11. **Try different cheeses - Provolone, Gruyère, or even cheddar work well.**
12. **Don't skip the butter topping - It adds extra richness and flavor.**

13. Make ahead tip - Assemble the squares up to 12 hours in advance, refrigerate, and bake when ready.
14. What to Serve with French Dip Squares: These squares are perfect on their own, but here are some great side pairings:
15. Crispy : French fries - A classic side with any sandwich-style dish.
16. Coleslaw - Adds a fresh, crunchy contrast.
17. Pickles or sliced peppers - A tangy touch that complements the rich flavors.
18. Side salad - A light Caesar or garden salad works well.
19. FAQs: Can I use homemade dough instead of crescent rolls?Yes! Puff pastry or homemade dough works great for a flakier texture.
20. Can I make these in advance?Yes! You can assemble and refrigerate them unbaked for up to 12 hours. Bake just before serving.
21. How do I store leftovers?Store in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F for 10 minutes to keep them crispy.
22. These : French Dip Squares are cheesy, buttery, and incredibly satisfying-the perfect party appetizer or easy dinner. Whether you're making them for game day, family night, or a holiday gathering, they're sure to be a hit.
23. Give them a try and let me know how they turn out!

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

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