

Monte Cristo Sandwich

Serving size: 2

1 cage-free egg
3/4 cup milk
1/4 cup flour
1/4 cup freshly grated romano
1/2 teaspoons grated nutmeg
6 thin slices of bread / brioche
1 tablespoon butter
4-6 slices Swiss Cheese (or desired amount)
6-8 slices DaBecca Uncured Black Forest Brand Ham or Maple Honey Ham
powdered sugar
strawberry or raspberry jam

Directions:

Whisk the egg, milk, flour, cheese and nutmeg together until smooth.
Heat up a skillet or griddle – place the slices of bread in a single layer over medium heat.
Dip the slices of bread into the egg mixture, allow the bread to soak up the batter.
Add the butter to the pan once hot,
place slices of battered bread onto it as you can fit.

Once it is golden brown and crisp on one side, flip and top 4 pieces of bread with cheese.
Place ham on each slice bread.
Cook until the bread is browned on second side, then stack sandwich.
Slice the sandwiches in half, dust with powdered sugar,
and serve with your choice of jelly or jam.

enjoy!

adapted from norecipe.com