

Croque Monsieur Sandwich

I love sandwiches. Its great to have a simple dinner on a busy day and sandwiches fit the bill. In 1762, John Montagu (the 4th Earl of Sandwich) created this hand held delight when he placed his meat between two slices of bread, enabling him to stay for longer periods of time at the gambling table. So in his honor, I present to you another great sandwich!

Croque Monsieur Sandwich



A classic take on the traditional grilled ham and cheese – creamy and rich goodness....

- 8 slices of bread, like a sourdough
- 10 slices of Emmentaler cheese
- 4 thick slices of ham (I used a ham steak and quartered it)
- Béchamel sauce (see recipe below)

Butter both sides of all the bread. In a large skillet or grill pan, brown one side of each slice and then flip. Place two slices of cheese, 1 slice of ham and 3-4 heaping Tablespoons of the béchamel sauce on each of four slices. Top with a second slice and grill until the cheese is melted.

Top each sandwich with pieces of $\frac{1}{2}$ slice of cheese.

Place under the broiler until the cheese is lightly browned and bubbly.

Remove from the oven, cut in half and serve hot!

Makes 4 Sandwiches



Béchamel Sauce

- 3 Tablespoons butter
- 2 Tablespoons flour
- 1 $\frac{1}{2}$ cup half and half
- 1 teaspoon salt
- 1 slice Emmentaler cheese
- 1 Tablespoon Dijon mustard

Melt the butter in a medium sauce pan. Add the flour and cook until it is lightly browned and thick. Slowly add the half and half, stirring constantly. Add the remaining ingredients and stir until it becomes a very thick sauce. Remove from the heat until ready to use.



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