

Monte Cristo Sandwich

For the Sandwich

⅓ pound baked ham
⅓ pound roasted turkey breast
⅓ pound Port Salut cheese
4 slices best-quality white bread
2 eggs
Scant ¼ cup milk
½ teaspoon salt
Black pepper to taste
2 tablespoons butter

For the Sauce

½ cup jam or preserves
2 tablespoons lemon juice
½ teaspoon thyme
½ teaspoon dry mustard
Pinch of cayenne
Black pepper to taste

For the Sauce

Heat the jam or preserves in a small pan over low heat with the lemon juice until it becomes almost liquid.

Add the thyme, dry mustard, cayenne, and black pepper. Keep the sauce hot.

For the Sandwich

Make certain the cheese is at room temperature.

Take two slices of white bread and stack one half of the slices of turkey, ham, and cheese on each. Top with the remaining two slices of bread.

In a shallow bowl, beat the eggs with the salt and black pepper, then beat in the milk.

Soak both sides of the sandwiches in the egg mixture.

Heat the butter in a skillet over medium-low heat, and brown the sandwiches on both sides, being certain that the cheese melts.

Spoon the fruit sauce over the sandwiches and serve immediately.

Makes 2 sandwiches.