

Monte Cristo Sandwich

Ingredients:

For each pair:

- 4 slices of bread
- 2 slices Swiss cheese
- 2 slices turkey
- 2 slices ham
- 4 mL margarine

For the whole unit:

- 1 egg
- 30 mL milk
- 2 mL Dijon mustard



Directions:

1. Apron on, hair tied, hands washed, recipe out.
2. Cut crusts from the bread and spread thin layer of margarine on the OUTSIDE of bread.
3. On one slice of bread place: cheese, turkey, ham and top with other bread slice.
4. Press sandwich slightly together (DO NOT SQUISH IT!).
5. Beat egg in a small bowl and blend Dijon mustard and milk. Transfer mixture to a plate.
6. Dip sandwich rapidly in egg mixture and grill on both sides in a heated non-stick skillet on medium heat until golden brown and cheese has melted.
7. Cut diagonally and serve immediately.