

# Croque Monsieur

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**Makes 6 sandwiches**

Wash hands and change gloves when changing tasks throughout recipe.

## **For the Sandwich**

- 12 thinly sliced brioche loaf bread
- 2 tablespoons butter
- 1 ½ lb. sliced ham
- 1 ½ lb. sliced gruyere cheese (30 slices)

## **For the Whole Grain Honey Mustard**

- 3 tablespoons whole grain mustard
- 1 ½ teaspoons honey

Heat ham in a sauté' pan until caramelized on edges, set aside.

Spread ½ tsp butter on each side on bread and place on sheet pan in 350 degree oven for 5 minutes.

Fold 4 ounces of ham on 1 slice of toasted bread from oven, followed by 2 slices of gruyere.

Top with another slice of brioche toasted bread and place back on sheet pan.

Cover each sandwich with 3 slices of gruyere cheese so that cheese is overlapping and hanging over edge of sandwiches.

Place in oven under the broiler for 2 minutes until cheese is completely melted.

## **To Make the Whole Grain Honey Mustard**

Mix mustard and honey together, serve on side of sandwich in soufflé cup.

*\*\*To make this sandwich extra delicious place a fried egg over sandwich, this is known as a Croque Madame! \*\**