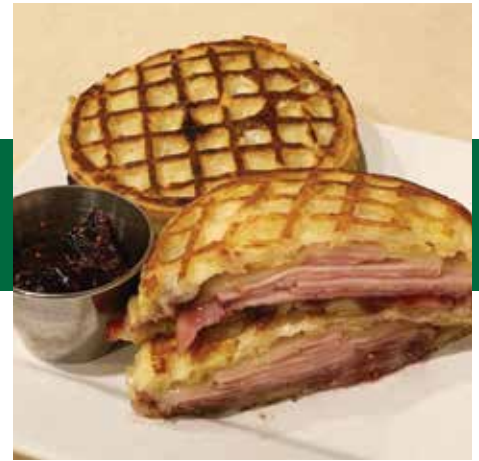




Monte Cristo Waffle Sandwich w/ Gruyère



Ingredients:

- 4 toaster waffles
- 6-8 oz Gruyère cheese, shredded
- ¼ lb shaved ham
- ¼ lb shaved turkey
- 2 Tbsp raspberry jam
- 2 eggs
- ¼ cup milk
- 2 Tbsp melted butter

Instructions:

1. Top two waffles with shredded cheese, ham, turkey, and additional cheese.
2. Spread the remaining waffles with raspberry jam and place with the jam face down to top the sandwich filling waffles.
3. Bring a frying pan to medium heat and melt 1 Tbsp of butter in it.
4. In a small bowl, whisk the eggs and milk together.
5. Coat one sandwich in the egg batter and place in the frying pan. Cover and cook until sandwich is browned. Flip and cook the other side until cheese is melted.
6. Repeat step 5 with the remaining butter and second sandwich.

History & Fun Facts:

- The Monte Cristo sandwich originated in America, but is believed to be inspired by the French dish, Croque Monsieur.
- The Monte Cristo was first served in the state of California in the 1950s, but was found in cookbooks earlier, under different names.
- The sandwich has even been served at multiple restaurants at Disneyland!

Source: <https://www.cheesehouse.com/favorite-recipes/the-monte-cristo-sandwich-and-its-history/>

Adapted From: <https://www.foodiecrush.com/monte-cristo-waffle-sandwich/>

