



Croque Monsieur

Recipe By DEBORAH ADAMS

SERVES: 4

BÉCHAMEL SAUCE:

- ☐ 3 tbsp. butter
- ☐ 3 tbsp. plain flour
- ☐ 2 cups whole milk
- ☐ ½ cup Gruyère cheese, *shredded*

- ☐ 1 tsp. salt
- ☐ 1 tsp. pepper
- ☐ 1 tsp. nutmeg
- ☐ 1 tsp. fresh thyme, *chopped*

SANWICHES:

- ☐ 8 slices of frozen French toast
- ☐ 12 Virginia ham slices (or any other ham sliced)
- ☐ 1¼ cups Gruyère cheese, *shredded*

- ☐ 1 tbsp. butter, *softened*
- ☐ 3 tbsp. Dijon mustard
- ☐ 1 tsp. fresh thyme, *chopped*

PREPARE BÉCHAMEL SAUCE:

- ☐ 1. Melt butter in a medium saucepan.
- ☐ 2. Add flour and whisk until incorporated. (about 2 minutes)
- ☐ 3. Add milk, continue to whisk until thickened. (about 5 minutes)
- ☐ 4. Remove from heat and add Gruyère, salt, pepper, nutmeg, and thyme,

PREPARE SANWICHES:

- ☐ 1. Butter one side of each slice of French toast.
- ☐ 2. Put Dijon mustard on the other side of each slice.
- ☐ 3. Put 4 pieces of the French toast in skillet, or griddle, on medium-low heat, buttered side down.
- ☐ 4. Place 3 slices of ham on each of the 4 slices of French toast.
- ☐ 5. Add ¼ cup Gruyère cheese on top of the ham.
- ☐ 6. Top those 4 with another slice of French toast, buttered side up.
- ☐ 7. Cook for a few minutes to warm the ham and melt the cheese. Flip sandwiches over for an additional minute.
- ☐ 8. Remove from heat and put each sandwich on a foil-covered sheet pan.
- ☐ 9. Ladle ¼ cup, or more, of Béchamel sauce on to the top of each sandwich.
- ☐ 10. Sprinkle each with one tbsp. shredded Gruyère cheese and some chopped thyme.
- ☐ 11. Broil in oven for a couple of minutes, until cheese is bubbly and lightly browned.

These delicious sandwiches go perfectly with a bowl of French onion soup.

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