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Cole Bryson's

TURKEY MONTE CRISTO SANDWICH

MAKES: 2

INGREDIENTS:

4 thick slices white bread, brioche, or Texas toast
6-8 oz leftover cooked turkey, sliced or shredded
4 slices Swiss cheese
2 slices ham (optional)
2 tbsp mayonnaise
1 tbsp Dijon mustard
2 large eggs
¼ cup milk
½ tsp vanilla extract (optional)
pinch of salt
2 tbsp butter
powdered sugar
raspberry or strawberry jam

DIRECTIONS:

1. In a small bowl, mix the mayonnaise and Dijon mustard. Spread the mixture on the bread slices. On two slices, layer a slice of Swiss cheese, the turkey, the ham, if using, and another slice of Swiss cheese. Top with the remaining bread slices.
2. In a shallow bowl, whisk together the eggs, milk, vanilla, if using, and salt.
3. Dip both sides of each sandwich into the egg mixture, coating lightly without soaking the bread.
4. Melt the butter in a skillet over medium-low heat. Cook the sandwiches for 3-4 minutes per side, until golden brown, the cheese is melted, and the turkey is heated through.
5. Cut the sandwiches diagonally, dust with the powdered sugar, and serve warm with the raspberry or strawberry jam for dipping.

CHEF'S NOTES:

1. If using leftover Thanksgiving turkey, try cranberry sauce instead of raspberry jam. It pairs perfectly with the turkey and Swiss cheese.
2. Keep the skillet on medium-low heat so the bread gets golden and crispy without burning before the cheese melts.