



MONTE CRISTO SANDWICH

With Traminette 2019

INGREDIENTS

- 2 eggs $\frac{1}{4}$ cup milk
- 2 tablespoons butter
- 12 slices white bread
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ lb deli or left over sliced ham
- $\frac{1}{4}$ lb deli or left over sliced turkey
- 8 slices Swiss or Provolone cheese
- Powdered sugar
- Taste Artisanal Cherry Merlot jam for dipping

INSTRUCTIONS

In a shallow dish, whisk together the eggs and the milk. Melt the butter in a large skillet over medium heat. Lay 4 pieces of bread down and top with 1 slice of cheese on each piece of bread. Place $\frac{1}{4}$ of the ham on top of each piece of cheese. Take 4 more slices of bread and spread about $\frac{1}{2}$ tablespoon of mayonnaise on one side. Place the mayonnaise side down on top of the ham, then spread another $\frac{1}{2}$ tablespoon of mayonnaise on the opposite side of the bread. Repeat with the 3 remaining sandwiches. Place $\frac{1}{4}$ of the turkey on top of each sandwich, then top with another slice of cheese. Place the last 4 slices of bread on top of each sandwich. Press down on each sandwich firmly to press together slightly. Dip each sandwich quickly into the egg and milk mixture. They need to be coated, but not soaked. Place the sandwiches in the skillet with the butter. Cook until the bread is toasted and the cheese on the side against the skillet is melted. Then, carefully flip the sandwich over and cook the other side. Slice the sandwiches in half to serve, and serve dusted with powdered sugar and a side of Cherry Merlot jam for dipping.

