



# MONTE CRISTO SANDWICH

## *With Traminette 2019*

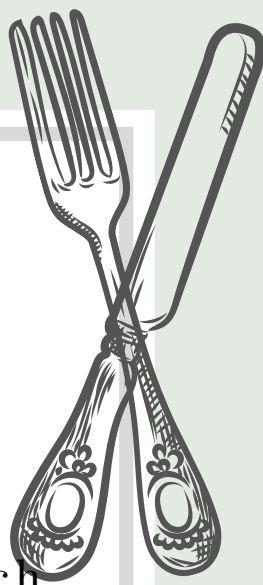
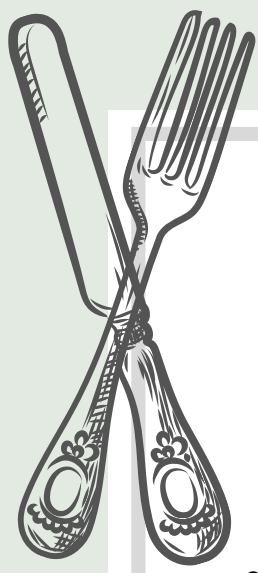
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### INGREDIENTS

- 2 eggs 1/4 cup milk
- 2 tablespoons butter
- 12 slices white bread
- 1/4 cup mayonnaise
- 1/4 lb deli or left over sliced ham
- 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 1/4 of the ham on top of each piece of cheese.
- Take 4 more slices of bread and spread about 1/2 tablespoon of mayonnaise on one side.
- Place the mayonnaise side down on top of the ham, then spread another 1/2 tablespoon of mayonnaise on the opposite side of the bread.
- Repeat with the 3 remaining sandwiches.



## INSTRUCTIONS (CONT.)

- 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.