

How to Make Monte Cristo Sandwiches

Monte Cristo

Traditionally Monte Cristo sandwiches have a layer of raspberry jam or strawberry jam between the layers of meat and cheese. It's part of what gives these sandwiches character but you can leave it out. We made some with raspberry jam with seeds but the seeds bothered us a bit; we liked them better with seedless raspberry jam. Even better—because it is more tart—is red currant jelly or black currant jelly. (Black currant is more tart than red currant.)

If you can make French toast, you can make Monte Cristo sandwiches. In fact, making a Monte Cristo sandwich on the griddle is no different than making stuffed French toast.

Ingredients

8 slices hearty bread
1 large egg
1 cup milk
1/2 cup flour
3 tablespoons Dijon mustard
8 slices of provolone or Swiss cheese
1/3 cup seedless raspberry jam
1/2 pound thinly sliced deli ham



Directions

1. Set aside eight slices of hearty bread. If all you have is very light bread that may come apart when dipped in the egg mixture, toast the bread.
2. Mix the egg and milk together in a shallow bowl. Gradually whisk in flour.
3. Spread a thin layer of Dijon mustard on the bread slices. Place a slice of cheese on four of the slices. Spread jam on the four cheese slices. Cover the jam with the deli ham. Add another thin layer of jam, then cheese, and then top with the remaining bread slices to make a sandwich.
4. Heat a griddle or large frying pan. Melt a little butter just before frying the sandwiches.
5. Dip the sandwiches in the egg mixture, turn the sandwich in the egg mixture, and place the sandwiches on the hot griddle. Fry as you would a grilled cheese sandwich, turning the sandwich when one side is golden brown. Serve hot.

Yield is about four double Monte Cristo sandwiches.

Southwest Monte Cristo

Ingredients

8 slices Jalapeño bread
1 large egg
1 cup milk
1/2 cup flour
1 large tomato, sliced
1/2 cup mayonnaise
1/2 teaspoon south of the border seasoning
8 slices of provolone or Swiss cheese
1/2 pound thinly sliced deli ham

Directions

1. Set aside eight slices of hearty bread. If all you have is very light bread that may come apart when dipped in the egg mixture, toast the bread.
2. Mix the egg and milk together in a shallow bowl. Gradually whisk in flour.
3. Mix mayonnaise and south of the border seasoning together and spread on bread slices. Place a slice of cheese on four of the slices. Place deli ham over cheese. Add another thin layer of cheese. Finally, add a tomato slice on top of the second piece of cheese and then top with the remaining bread slices to make sandwiches.
4. Heat a griddle or large frying pan. Melt a little butter just before frying the sandwiches.
5. Dip the sandwiches in the egg mixture, turn the sandwich in the egg mixture, and place the sandwiches on the hot griddle. Fry as you would a grilled cheese sandwich, turning the sandwich when one side is golden brown. Serve hot.

Yield is about four double French toast sandwiches

Honey Ham Monte Cristo

Ingredients

8 slices hearty bread
3 large eggs
2 tablespoons milk
1/2 teaspoon salt
1/2 teaspoon dry mustard
1/8 teaspoon white pepper
8 slices of provolone or Swiss cheese
1/2 pound thinly sliced deli ham
1/4 cup honey
2 tablespoons prepared mustard
a dash of dried chipotle peppers or hot sauce

Directions

1. Set aside eight slices of hearty bread. If all you have is very light bread that may come apart when dipped in the egg mixture, toast the bread.
2. Mix the eggs, milk, salt, dry mustard, and white pepper together in a shallow bowl.
3. Make the honey spread by mixing the honey, prepared mustard and peppers together. Set aside.
4. Place a slice of cheese on four of the slices. Layer the honey mustard spread on the four cheese slices. Cover with the deli ham. Add another thin layer of spread, then cheese, and then top with the remaining bread slices to make a sandwich.
5. Heat a griddle or large frying pan. Melt a little butter just before frying the sandwiches.
6. Dip the sandwiches in the egg mixture, turn the sandwich in the egg mixture, and place the sandwiches on the hot griddle. Fry as you would a grilled cheese sandwich, turning the sandwich when one side is golden brown. Serve hot.