

Super Supper Monte Cristo Sandwiches

Yield 4

A satisfying sandwich that makes a quick and nutritious meal can be on the menu any night of the week. Serve with your favorite barbecue sauce, red pepper jelly, ketchup or sauce for dipping and a veggie on the side.

Ingredients:

4 eggs

1 cup **Milk**

1 Tablespoon Dijon mustard

1 teaspoon dried basil

Pinch of salt and pepper

Eight $\frac{3}{4}$ inch thick slices whole wheat or multi grain bread

8 thin slices cheese (havarti, swiss, colby, american)

4 oz. sliced ham or smoked turkey

1 Tablespoon butter

Instructions:

In a shallow dish, whisk eggs until blended; whisk in Milk, mustard, basil, salt and pepper.

Place four of the bread slices on a work surface. Place one slice of cheese on each bread slice. Top evenly with ham and remaining cheese slices. Top with remaining slices of bread. Dip sandwiches into egg mixture, turning to coat, and soak bread well. Discard any excess egg mixture. Heat a large nonstick skillet or electric griddle over medium heat. Brush with a thin layer of the butter. Cook sandwiches, in batches as necessary, turning once, for 3 to 4 minutes on each side or until browned and cheese is melted. Brush the pan with more butter between batches as necessary.