

CROQUE MONSIEUR

Serves 4 – 8 – From Barefoot in Paris – The Barefoot Contessa

2 Tablespoons unsalted butter	3 Tablespoons all-purpose flour
2 cups hot milk	1 teaspoon Kosher salt
½ teaspoon freshly ground black pepper	Pinch of nutmeg
12 ounces Greyere cheese, grated (5 cups)	
½ cup freshly grated Parmesan cheese	
16 slices white sandwich bread, crusts removed (Pepperidge Farm)	
Dijon mustard	
8 ounces baked Virginia ham sliced (not paper thin)	

Preheat oven to 400 degrees. Melt the butter over low heat in a small saucepan and add the flour all at once, stirring with a wooden spoon for 2 minutes. Slowly pour the hot milk into the butter-flour mixture and cook,

whisking constantly, until the sauce is thickened. Off the heat add the salt, pepper, nutmeg, ½ cup of grated Gruyere, and the Parmesan and set aside.

To toast the bread, place the slices on two baking sheets and bake for 5 minutes. Turn each slice and bake for another 2-minutes, until toasted.

Lightly brush half to toasted bread with mustard, add a slice of ham to each, and sprinkle with half the remaining Gruyere. Top with another piece of toasted bread. Slather the tops with the cheese sauce, sprinkle with the remaining Gruyere and bake the sandwiches for 5 minutes. Turn on the broiler and broil for 3 to 5 minutes, or until the topping is bubbling and lightly browned. Serve hot.

Add avocado slices on side when served.