

# Croque Monsieur

10 servings

## Ingredients:

14 slices Texas Toast

-----  
7 thick slices cooked ham, same size as toast

-----  
14 slices Emmentaler cheese, same size as toast

-----  
Dijon-style mustard

-----  
Miracle Whip

-----  
Soft butter

## Preparation:

Preheat the oven to about 300° F.

Spread an even coat of Miracle Whip and a smidge of mustard on two slices of toast.

Lay a slice of cheese on each toast and 1 slice of ham on one toast. Put the two halves together and press the sandwich slightly so it holds together.

Spread the soft butter on both outsides of the sandwich and place them on a baking sheet in the oven. As soon as the bottom part is slightly brown flip them over and brown the other side.

Cut the sandwiches on the diagonal twice and serve as Hors d'œuvre. About two to three pieces per person.

**NOTE:** The same sandwich with sliced chicken breast is called Croque Madame.