

Croque-Monsieur

Yield: Makes 4 servings; can be doubled

Ingredients:

Béchamel Sauce

2 tablespoons butter

2 tablespoons all purpose flour

1 cup whole milk

Pinch of ground nutmeg

1 bay leaf

8 slices firm white sandwich bread

8 ounces thinly sliced Black Forest ham

8 ounces sliced Gruyère cheese

Dijon mustard

2 tablespoons melted butter

Preparation:

Melt 2 tablespoons butter in an All-Clad 2 Quart Sauce Pan over medium heat. Add flour and stir 1 minute. Gradually whisk in milk. Add nutmeg and bay leaf. Increase heat to medium-high and boil until sauce thickens, whisking constantly, about 2 minutes. Season with salt and pepper. Set aside. (See note below)

Place 4 bread slices on work surface. Lightly brush with mustard and top each with ham and sliced Gruyère. Top with remaining bread – see note below. Heat an All-Clad 3 Quart Saute Pan over low heat. Brush sandwiches with 1 tablespoon melted butter. Add to pan, butter side down, brush top side of sandwiches with melted butter and cook until deep golden brown, about 2 minutes per side.

Note: The béchamel sauce can be spread on the inside of the top slice of bread before cooking or it can be served with the sandwiches for dipping.

Adapted from: Bon Appétit, May 2001