Monte Cristo (Baked, or Pan-Fried)

Quick · Serves 2

Ken's note: TBD

A ham, turkey, and Swiss sandwich dipped in egg batter and browned, then dusted with powdered sugar and served with jam. Traditionally it's battered and deep-fried; this version is baked, with a pan-fried option.

Ingredients

- 4 slices white bread, brioche, or challah
- 1 Tbsp mayonnaise
- 2 tsp Dijon mustard
- 4 slices Swiss cheese (Gruyère or provolone also work)
- 4 slices deli ham
- 4 slices deli turkey
- 2 large eggs
- ¼ cup whole milk
- ⅛ tsp ground nutmeg
- ⅛ tsp salt
- 2 Tbsp butter, for the pan
- 1 Tbsp powdered sugar
- 2–3 Tbsp strawberry or raspberry jam

Method

1. Whisk the eggs, milk, nutmeg, and salt in a shallow bowl. Mix the mayonnaise and mustard and spread on one side of each slice. On two slices, layer 1 slice of Swiss, 2 ham, 2 turkey, and another slice of Swiss. Top with the other slices, mayo side down. Press down gently.
2. **Baked (main method; temperatures and times are estimates):** heat the oven to 425°F with a buttered sheet pan inside. Dip the sandwiches quickly on both sides, letting the excess drip off, and set them on the hot pan. Bake 8–10 minutes, flipping once halfway, until golden and the cheese melts.
3. **Pan-fried (option):** melt the butter in a large skillet over medium heat. Dip each sandwich and cook 2–3 minutes per side, until golden and the cheese melts. Or brown them in the pan 1–2 minutes per side and finish in the oven 5 minutes.
4. Dust with powdered sugar and serve with jam, cut in half diagonally. Skip the sugar and jam for a purely savory sandwich. You can assemble up to 2 hours ahead and refrigerate; dip and cook just before serving.