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**Monte Cristo Sandwich**

Ingredients

- 6 sl White bread (thin slices
- - with crusts removed)
- 4 tb Mayonnaise
- 4 sl Cooked turkey breast (thin)
- 2 sl American Cheese (thin)
- 4 sl Baked Ham (thin)
- 3 Eggs
- 2 tb Milk
- 2 tb Vegetable Oil
- 4 tb Sour cream for serving
- 4 tb [Strawberry Jam](#) for serving

Instructions

1. Place 2 bread slices on work surface and lightly spread each with mayonnaise. Top each with 2 slices of turkey, trimming overhang if necessary. Spread 2 more bread slices lightly with mayonnaise on both sides and place over turkey. Top each with 1 slice of cheese and 2 slices of ham, trimming overhang if necessary. Spread 1 side of each of the remaining bread slice with mayonnaise and place, mayonnaise side down, over ham. Press lightly on sandwiches to compact and cut each diagonally into 4 triangles.

2. Put eggs and milk in small shallow bowl, mix well. Heat oil in skillet or on griddle over medium heat until a drop of water sizzles on contact. Dip each triangle into egg mixture, turning to coat all surfaces.

Fry, turning to cook all sides evenly, until golden brown (about 10 min.) Lightly coat skillet or griddle with more oil if necessary to prevent sticking. Remove sandwiches and drain on paper towels.

SERVING-- serve hot, accompanied with little individual dishes of sour cream and jam to spread on sandwiches.

From: "The Multicultural Cookbook for Students," Albyn & Webb, ORYX Press, 1993.

*Posted by: Bud Cloyd*

*Courtesy of Meal-Master (tm) v8.05*

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