

## Sandwiches

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# Croques Monsieur

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**Servings: 4**

**Preparation Time: 5 minutes**

**Cook time: 20 minutes**

**4 tablespoons butter, at room temperature**

**2 tablespoons flour**

**1 cup whole milk**

**salt and pepper**

**8 slices firm white bread**

**1/2 pound sliced deli ham**

**6 ounces thinly sliced Swiss cheese**

**2 ounces (1/2 cup) Swiss cheese, shredded**

**2 plum tomatoes, sliced 3/4-inch thick**

**2 teaspoons sherry vinegar**

**1 tablespoon extra-virgin olive oil**

In a small saucepan, melt two tablespoons of the butter over high heat. Whisk in the flour and cook over medium heat, whisking occasionally, for 2 minutes.

Whisk in the milk. Bring to a simmer and cook until thickened, about 5 minutes. Season with salt and pepper.

Position a rack in the upper third of the oven and preheat the broiler.

Arrange four slices of bread on a baking sheet. Top each with one-quarter of the ham and sliced cheese. Spread one-quarter of the milk sauce over each sandwich. Top with the remaining bread slices. Carefully spread the outsides of the sandwiches with the remaining two tablespoons of butter.

Broil, turning once, until the bread is lightly browned, about 3 minutes per side.

Remove the baking sheet from the oven. Sprinkle the shredded cheese on top and broil the sandwiches again until the cheese is melted and lightly browned, 3 to 4 minutes.

Meanwhile, drizzle the tomatoes with the sherry vinegar and olive oil. Season with salt.

Remove the sandwiches, slice in half and serve immediately with the tomatoes.

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Per Serving (excluding unknown items): 403 Calories; 33g Fat (72.2% calories from fat); 19g Protein; 9g Carbohydrate; trace Dietary Fiber; 91mg Cholesterol; 297mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat; 0 Other Carbohydrates.