



Always ask for help from an adult if you're not used to knives, the oven, or the stove!

## Croque Monsieur (Grilled Ham & Cheese)

**Perfect for a quick lunch, supper, or afternoon snack!**

**Rating: Quick, Easy, and SUPER YUMMY!**

### INGREDIENTS:

- 1 tablespoon Dijon mustard (optional)
- 2 tablespoons butter or margarine, softened
- 4 slices white bread
- 2 slices of your favorite cheese  
(The French use Gruyère, but you can use cheddar, American, Swiss, Provolone.)
- 2 slices thinly sliced deli ham
- Butter or Cooking spray

### How to Make It:

- ☞ Lightly butter one side of each bread slice.
- ☞ Place one cheese slice on the buttered side of each of two bread slices.
- ☞ Top each of the "cheesed" slices with a slice of ham and 1/2 tablespoon of Dijon mustard.
- ☞ Close the sandwiches with the remaining bread slices, buttered side in.
- ☞ Melt one tablespoon butter in large, heavy skillet over medium-low heat.
- ☞ Add the sandwiches and cook until golden brown, about two minutes per side.
- ☞ Press each sandwich with a spatula to flatten.
- ☞ Serve immediately.

Makes 2 Servings

Your notes:



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