



Croque Monsieur

By Chef Bruce Wood

... So much more than just a sandwich.

A celebration of your ham, the glories of French cooking & an excuse to eat a cheesy, delicious amalgam of ham, cheese & sharp, in a mustard rich béchamel sauce.

For the sauce:

3 tbsp. all purpose flour	2 tbsp. whole grain mustard
2 tbsp. butter	
2 cups homogenised milk, pinch nutmeg	1 cup grated sharp cheese
1/4 tsp. sea salt	
1/4 tsp. ground black pepper	1 egg yolk

In a saucepan melt the butter and stir in the flour. Add the milk slowly whisking the whole time. The sauce will thicken, cook for 5 minutes stirring often. Season and add the cheese & egg yolk, stir well and remove from the heat. Stir in the mustard.

2 tbsp. soft butter
4 slices of good white bread, crusts cut off (Rouge River is perfect) 4 slices of leftover Easter roast
2 slices good quality gouda or Swiss cheese

Preheat the broiler to medium-high, line a baking sheet with foil Brush one side of each slice of bread liberally with melted butter and put under the broiler butter-side up until golden and crisp, then set aside.

Turn 2 slices of bread over so the toasted side is down. Put the ham on top, followed by the cheese, and place under the broiler for a couple of minutes until the cheese has melted. Top with the rest of the bread, with the toasted side up and push down, and spoon a liberal dose of béchamel sauce over the bread. (If there is leftover béchamel it's great on steamed vegetables). Broil for about 5 minutes, until golden and bubbling, and serve immediately.

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