

Croque Monsieur

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 8 ounces gruyere cheese, shredded
- 8 slices french or italian bread
- 1/2 pound deli ham, thinly sliced
- 2-3 tablespoons dijon mustard

Preheat the oven to 400. Melt the butter in a large skillet over medium heat. Whisk in the flour to form a paste. Cook 2-3 minutes, until golden. Slowly stir in the milk, whisking constantly to prevent lumps. Continue to cook, whisking frequently, until thickened. Remove from heat and stir in the salt and about 1 cup of the gruyere.

Toast the bread in the preheated oven for about five minutes per side. Spread half of the pieces of bread with a thin layer of dijon mustard, then top with ham and sprinkle with about half of the remaining cheese. Place the other slices of bread on top. Spoon the white sauce over the sandwiches, letting it drip down the sides and being sure to coat the whole sandwich. Sprinkle with the remaining gruyere. Bake 5 minutes, then turn on the broiler and broil until lightly browned and bubbly. Serve hot and enjoy!