

French Ham and Cheese Baguette- 2 Ways

Serves: 4 Print

Ingredients:

1 French baguette, cut into 4 pieces (about 5 inch each)
12 oz deli ham
8 oz brie, sliced
1 tbsp salted butter, softened
1 tbsp strawberry preserves
1 tbsp olive oil
¼ cup mayonnaise
2 ¼ tsp stone ground mustard
1/8 tsp garlic powder
pepper, to taste

Directions:

1. Make the Cold Sandwiches: Take 2 pieces of baguette, and slice each in half lengthwise. On the top half of the bread, spread softened butter. On the bottom half of the bread, spread strawberry preserves. Layer 2 oz brie and 3 oz ham on top of the strawberry preserves on each sandwich. Top with the buttered half of the bread.
2. Make the Warm Sandwiches: Preheat oven to 400 degrees. Take 2 pieces of baguette, and slice each in half lengthwise. Drizzle each slice with olive oil. Bake for 6-8 minutes until lightly golden.
3. Meanwhile, add mayonnaise, mustard, garlic powder, and a pinch of pepper to a mixing bowl. Mix well to combine.
4. As soon as the baguette comes out of the oven, layer 2 oz brie and 3 oz ham on the bottom half of each sandwich. Spread the mayonnaise mix over the top half of each, and place on top of the ham to close the sandwich. ENJOY!

Recipe notes:

- *Each of the spreads for these sandwiches can be easily doubled to make either all warm or all cold sandwiches.
- *The cold sandwiches can be made a few hours in advance. The warm sandwiches are best served fresh.