

One of my absolute favorite sandwiches is a Monte Cristo. Although the ingredients are simple enough making them is another story. They are not the easiest sandwich in the world to make. I have a simplified version of the Monte Cristo that is very good and tastes very much like the original and very easy to make.

Waffle Monte Cristo

- ½ cup of Apricot Preserves or Current Jelly
- 8 frozen waffles
- 4 slices of deli turkey
- 4 slices of deli ham
- 4 slices of Swiss or Havarti cheese
- 4 bacon strips, cooked
- 2 tablespoons butter, softened
- Maple Syrup

Preheat a griddle or large skillet over medium heat. Spread preserves or jelly over 4 waffles. Layer with turkey, ham, cheese and bacon, top with remaining waffles. Lightly spread outside of waffles with butter.

Place on griddle, cook for 4-5 minutes on each side or until golden brown, cheese is melted and heated through. Serve with syrup for dipping.