



Noreen's Kitchen

Monte Cristo Sandwich Bake

Ingredients

8 slices bread, toasted	1/2 cup mayonnaise
4 eggs	2 tablespoon Dijon mustard
1 cup milk	1 tablespoon Worcestershire sauce
1/2 cup heavy cream	1 tablespoon prepared horseradish
8 slices deli ham	1 teaspoon all purpose seasoning
8 slices deli turkey or chicken	1/2 teaspoon dry mustard powder
1 cup Mozzarella cheese, shredded	1/4 cup grated Parmesan cheese
several dashes of hot sauce (optional)	

Step by Step Instructions

Mix together mayonnaise, mustard, Worcestershire, horseradish, 2 tablespoons of parmesan cheese & Mozzarella cheese. Blend together well and set aside.

Build the custard by beating together the eggs, milk, cream, mustard powder, all purpose seasoning and several dashes of hot sauce.

Spread about a tablespoon of the sandwich spread on each slice of bread.

Lay on 2 slices of ham and 2 slices of turkey or chicken on 4 of the slices.

Top the meat with the remaining slices of bread to form four sandwiches.

Slice each sandwich in half diagonally to form two triangles.

Place the sandwich halves, cut side down into a buttered baking dish so that the points are facing upward.

Pour the custard mixture over the sandwiches and sprinkle with the remaining Parmesan cheese.

Cover and refrigerate at least 2 hours, but overnight is best.

Preheat oven to 350 degrees.

Bake casserole, uncovered for 45 to 60 minutes, or until the custard is set and not longer looks liquid. If your bread begins to get too browned, cover with aluminum foil, to prevent burning.

Remove from oven and allow to sit for 10 minutes before serving.

NOTE: If you would like to serve this for a buffet, cut the sandwiches into four triangles and shingle into the pan in an attractive fashion before pouring over the custard.