

# HAM & CRAN MONTE CRISTO

Yield: 1 serving

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

## INGREDIENTS:

1 egg

2 tablespoons milk

2 slices white bread

1 tablespoon butter

1 ounce **Roth Grand Cru**®, sliced

3 ounces leftover ham, sliced

4 tablespoons leftover cranberry sauce

Powdered sugar (optional)

## METHOD:

Scramble the egg in a bowl with milk. Dunk slices of bread into the egg mixture and coat completely.

Melt butter in sauté pan. Cook one side of each bread slice, until golden brown.

Flip bread slices and assemble **Roth Grand Cru**, ham and cranberry sauce on one slice of bread. Top with remaining slice. Cook until cheese is melted and bread is golden brown, flipping as needed.

Dust sandwich with powdered sugar (optional).

