



CROQUE MONSIEUR/MADAME

Chef Marc Murphy

Serves 4

Béchamel

makes 1 1/3 cups

2 tablespoons unsalted butter

2 tablespoons all purpose flour

2 cups milk, heated

1/8 teaspoon grated nutmeg

Melt butter in a small sauce pot. Add flour and cook, stirring constantly, over low heat, about 10 minutes. Add milk and nutmeg, whisking until smooth. Simmer 20 minutes, stirring occasionally. Cool and set aside

Sandwich

4 1-inch thick slices country bread

12 thin slices black forest ham, about 1/2 pound

1/2 pound gruyere, grated, about 2 cups

1/2 cup béchamel

freshly ground black pepper

Place three slices of ham on each slice of bread. Top with a thin layer of béchamel. Sprinkle gruyere equally on top of each sandwich. Season with ground black pepper. Place under the broiler until cheese is melted and golden brown.

For Croque Madam, top with a fried egg.