

The Monte Cristo



ingredients

Waffles:

- 3 Eggs
- 1 1/2 Cups Buttermilk
- 1 tsp Baking Soda
- 1 3/4 Cups AP Flour
- 2 tsp Baking Powder

- 1/2 tsp Salt
- 1/2 Cup Melted Butter
- 1 tsp Vanilla Bean Paste

Sandwich:

- 1 Block Gruyere Cheese
- 1 Pound Black Forest Ham

Dipping Sauce Recipe:

- 1 Pound Strawberries
- 1/4 Cup Sugar
- Half of a Lemon-Juiced Powdered Sugar and fresh strawberries for garnish

directions

- **Waffles:** Combine all ingredients and using a waffle maker, make your waffles. Place in oven to keep warm.
- **Sandwich:** Using waffles build your sandwich. First put down a layer of cheese then ham and then another layer of cheese and top with waffle. Make an egg batter using 2-4 Eggs and a good splash of milk. Combine with a fork or whisk and then dip your sandwiches in the egg batter. Place sandwich in pan and cook like you would French toast. You can also place sandwiches in the oven for a few minutes if you find the cheese isn't melted all the way through.
- **Sauce:** Place strawberries, sugar and lemon juice in a saucepan. Cook down. Use a stick blender to blend up well and then use a sifter to sift out any seeds into a container. Serve with your sandwiches!