

Croque Monsieur

Serves 2

2 Tbsp. butter, divided
1 Tbsp. flour
2/3 cup whole or 2% milk, warmed
2 Tbsp. pecorino romano
2 oz. + 2 Tbsp. gruyere cheese, divided
salt
freshly ground pepper
freshly ground nutmeg
4 slices white bread
2-4 oz. black forest ham

Melt 1 Tbsp. butter in a small saucepan over medium heat. Add the flour. Whisk/stir until the raw flour is cooked off and you have a light golden color. Slowly add the warmed milk, whisking, and bring the mixture to a low boil. Simmer for 5-10 minutes, until the sauce is thickened and can coat the back of a spoon. Remove from the heat and season to taste with salt, pepper, and nutmeg. Stir in the 2 Tbsp. of gruyere and the romano.

Use the remaining Tbsp. of butter to spread on the 4 slices of bread. Add half the ham and half the remaining gruyere to each sandwich (keeping the buttered sides of the bread on the outside). Heat a nonstick or cast iron skillet over medium heat and add the sandwiches. Cook until golden brown on each side.

Preheat the broiler. Place the sandwiches on a broiler safe pan/dish (if you use cast iron for grilling the sandwiches, you can just use that). Spoon half the b chamel sauce over each sandwich and broil for about 2-3 minutes until the sauce bubbles and browns a bit.