

Savory Croque Monsieur French Toast

The recipe and photography for this post was provided by Carolyn Hodges of [The Dinner Shift](#).

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Serves 4

Ingredients

- 4 large eggs
- 1 cup whole milk
- Black pepper
- Sea salt
- Ground nutmeg (optional)
- 8 ¾-inch slices hearty whole grain bakery bread
- 4 tsp. whole grain mustard
- 8 oz. thinly sliced uncured black forest ham
- 6 oz. gruyere cheese, sliced
- 2 Tbsp. unsalted butter



Instructions

1. Whisk together the eggs and milk in a wide, shallow bowl. Season with a few grinds of freshly cracked black pepper, a large pinch of salt and a pinch of ground nutmeg (optional); whisk well to combine and set aside.
2. Top 4 slices of bread with mustard, one-fourth of the ham and one-fourth of the cheese. Sandwich each with the remaining bread slices.
3. Working in batches if necessary, soak each sandwich in the egg mixture for 1 minute per side.
4. Heat 1 Tbsp. of the butter in a large cast-iron or nonstick skillet over medium-low heat. Once melted, add two of the prepared sandwiches. Cook for 5 to 8 minutes per side, pressing down occasionally with the back of a spatula. Sandwiches are done when the cheese is melted and the inside has reached an internal cooking temperature of 160 degrees. Repeat with the remaining butter and sandwiches.