

TIME-OUT CROQUE-MONSIEUR

MORNAY SAUCE

- 2 cups LeGout Cream Soup Base, prepared
- 12 oz Gruyere cheese, grated
- 3 tsp Parmesan, grated
- White pepper as needed
- 1/4 tsp Nutmeg
- 3 tsp Butter, unsalted

SANDWICH

- 10 oz Hellmann's Real Mayonnaise
- 20 slices French bread
- 1/2 cup Dijon mustard
- 2 lbs Black forest ham
- 1 lb Gruyere cheese, sliced
- 2 cups Mornay sauce, prepared

MORNAY SAUCE

1. Combine the grated cheeses with the prepared LeGout Cream Soup Base.
2. Stir until the cheese has melted completely and the sauce is smooth.
3. Season to taste with white pepper and nutmeg, stir in butter. Reserve.

SANDWICH

4. Spread the outside of the bread with Hellmann's Real Mayonnaise.
5. Spread the inside of the bread with dijon mustard.
6. Build the sandwich using ham and sliced gruyere cheese.
7. Griddle until cheese is melted and sandwich is warmed through.
8. Spoon hot prepared Mornay Sauce over the sandwich and serve immediately.

ADDITIONAL INFORMATION

Ingredients

[• 1 lb Gruyere cheese, sliced](#), [• 1/4 tsp Nutmeg](#), [• 10 oz Hellmann's Real Mayonnaise](#), [• 12 oz Gruyere cheese, grated](#), [• 2 cups LeGoyt Cream Soup Base, prepared](#), [• 2 cups Mornay sauce, prepared](#), [• 2 lbs Black forest ham](#), [• 20 slices French bread](#), [• 3 tsp Butter, unsalted](#), [• 3 tsp Parmesan, grated](#), [• White pepper as needed](#), [1/2 cup Dijon mustard](#), [MORNAY SAUCE](#), [SANDWICH](#)

Course

[Breakfast](#), [Brunch](#)

Cuisine

[American](#)

Category

[Sandwiches](#), [Sauces](#)

Serving Size

10