

Monte Cristo (Savory Waffle)

Ingredients

4 tbs butter
1 scratch made waffle (fresh herbs optional)
4 ounces thinly shaved roasted turkey breast
4 ounces Dearborn pit ham
2 ounces Sharp White cheddar cheese
2 ounces Swiss cheese
2 ounces raspberry Serrano jam
Powdered sugar (optional for garnish)

Directions

On a work surface, lay out 2 waffles spread with raspberry Serrano jam (substitute any of your favorite jams or jellies). Top one waffle with a 2 oz slice of Swiss cheese, and 4 oz your favorite shaved turkey. Top the other waffle with a 2 oz slice of sharp cheddar and 4 oz of your favorite ham (Dearborn in this case). Place the waffles together meat and cheese together like a sandwich.

Heat the butter in a skillet over a medium-high heat. Gently place it in the skillet, and fry, turning once, until golden brown and hot, about 5 minutes total.

Cut the Monte Cristo in 1/4, transfer it to a plate. Garnish with powdered sugar (optional). Spoon some extra jam over each 1/4 and serve immediately. Enjoy!