

Croque Monsieur Roast Beef and Cheese Sandwich

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter
2	tablespoons	flour
1 1/2	cups	milk
1	pinch	salt, pepper and nutmeg
6	ounces	Gruyere cheese - grated
1/4	cup	parmesan cheese - grated
8	slices	french or italian bread
12	ounces	roast beef - sliced
		dijon mustard

Preheat oven to 400.

Melt butter in a small saucepan on med-low until it just starts to bubble. Add the flour and cook, stirring until smooth, about 2 minutes. Slowly add the milk, whisking continuously, cooking until thick. Remove from heat. Add salt, pepper and nutmeg. Stir in the Parmesan and 1/4 cup of Gruyere. Set aside.

Lay out the bread slices on a baking sheet and toast in the oven until lightly toasted. You can spread butter before toasting.

Lightly brush half the slices with mustard. Add the roast beef and about 1 cup of Gruyere. Top with other slices.

Spoon the bechamel sauce over the tops of the sandwiches. Sprinkle with remaining Gruyere. Place on a broiling pan. Bake in oven for 5 minutes, then turn on broiler and broil until cheese is bubbly and lightly browned.