Fancy Ham and Cheese

Ingredients:

Name	Portion Size
Thick Sourdough Bread	2 slices
Margarine	1 oz
Sliced ham	4 oz
Swiss Cheese	2 slices
Muenster Cheese	1 slice
Sunny Side Up Egg	1
Bistro Mustard (on side)	2 oz
Pickle Spear	1
Optional Sides	
Chips	2 oz
French Fries	4 oz

Bistro Mustard Instructions:
Whisk together 1 cup mayo, 1 cup Dijon mustard and 1 cup honey mustard. Store in squeeze bottle or portion into souffle cups, shelf life is 7 days.

Cooking Instructions:
Begin by cooking a sunny side up egg.

Butter one side each of the 2 slices of sourdough bread and place on the 350 degree section of the grill, buttered side down. On the side facing up place a slice of Swiss cheese on each piece. Place 4 oz sliced ham on the grill to warm up, about 30 seconds (do not overcook.) Once ham is warm and bread has browned, place ham on bottom piece of bread, then place the other piece of bread on top. Place one slice of Jarlsberg cheese on top of the sandwich, and cover with a basting lid and a splash of water to melt, about 30 seconds.

Plating Instructions:
Place the sunny side up egg on top of the sandwich and serve with the guests' choice of 4 oz of seasoned French fries or 2 oz of chips, a pickle and a side of bistro mustard.

Quality Tip

If you cook the ham too long, it will let off too much water and your sandwich will be mushy.

Food Safety Tip

All ingredients must be stored under 40 degrees Fahrenheit.

Profit Tip

Be sure to wrap Muenster cheese up well, it is a costly ingredient.