

MONTE CRISTO PULL-APART LOAF



Ingredients:

12 slices white bread
12 thin slices swiss cheese (or white cheddar)
6 slices ham (0.5 ounces each slice)
6 slices turkey (0.5 ounces each slice)
3 eggs
1/3 cup milk
1/4 cup mayonnaise
2 Tbsp brown mustard
Non-stick cooking spray

1 tsp Powdered sugar
6 Tbsp raspberry preserves



Instructions:

Spray a 9 x 5 loaf pan with cooking spray. Line pan with foil, ensuring ends extend a few inches over the sides. Spray foil with additional cooking spray.

Flatten bread slices with a rolling pin until they are about 1/8 inch thick. Top each with a cheese slice and a ham OR turkey slice. Fold in half, then place, folded side down, in the lined loaf pan, alternating turkey and ham. Straighten the foil up to create a higher barrier and reduce overflow and dripping.

Whisk together eggs, milk, mayo and mustard until well blended. Pour over the folded sandwiches. Try to cover evenly and get some between each sandwich if you can. They can be pretty tight. If possible, refrigerate for 4 hours.

Heat oven to 350 degrees. Bake the loaf for 40-45 minutes or until a knife inserted in the center comes out clean. Remove from oven and let stand 10 minutes.

Use foil handles to remove the sandwich loaf from the pan. The bottom will be greasy from the cooking spray, so you may want to put it on a serving plate. Carefully remove and plate 2 sandwiches (one turkey, one ham), and, if desired, sprinkle with powdered sugar. Serve with a fork and Tablespoon of raspberry preserves on the side.

Recipe presented by: Deborah Anderson & Camilla Bailey

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