

## **Mini Croques-Monsieur**

For these tidbits, I use good Jarlsberg, Gruyère, Beaufort, or Comté cheese and the best boiled ham that I can find at my market. The sandwiches can be prepared ahead and baked as needed for a large party or wedding reception.

Arrange 2 thick slices white bread next to one another on the counter and cover 1 slice completely with slices of cheese. Add 1 slice ham to cover the cheese and then add another layer of cheese and ham before finishing with the other slice of bread. Spread about 1 teaspoon butter on each side of the sandwich and arrange it on a foil-lined cookie sheet. Bake in a preheated 375-degree oven for about 12 minutes, or until the croque-monsieur is brown and crusty on both sides. Cool for about 5 minutes. Trim off the crust if you like and cut into 6 small rectangles. Serve hot with toothpicks.

**Makes 6 Mini Sandwiches**