

## GUASTELLO'S VILLAGE MARKET

# Ghost of Monte Christo Sandwiches

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Makes 2

Ingredients:

4 slices good white sandwich bread (Pepperidge Farm)  
4 slices Swiss cheese  
2 slices oven roasted turkey breast  
2 slices ham  
3 large eggs  
¼ cup milk  
½ tsp. coarse salt  
1 tbl. unsalted butter  
1 tbl. extra virgin olive oil  
Confectioner's sugar, for dusting (optional)

Lay bread slices on work surface. On 2 bread slices, place 1 slice cheese, 1 slice turkey, 1 slice ham, and 1 more slice of cheese; top each with remaining bread slice.

Using a 5-by-4 inch ghost-shaped cookie cutter, cut out a ghost-shaped sandwich; repeat with remaining ingredients. Set aside.

In a shallow dish, whisk together eggs, milk, and salt.

In a large nonstick skillet, heat butter and olive oil over medium-low heat. Dip each sandwich in the egg mixture to coat well on both sides, and place in skillet. Cook, turning once, until golden brown and cheese is melted, about 4 minutes per side. Serve immediately, dusted with confectioner's sugar, if desired

*Credit: Martha Stewart Living*