



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Baked Ham & Cheese –**

**3 tbl. butter  
3 tbl. all purpose flour  
1 cup milk  
Pinch of ground nutmeg  
Coarse salt and pepper  
8 slices white sandwich bread  
¾ pound cooked ham, thinly sliced  
2 cups shredded Swiss cheese  
Dijon mustard, for serving (optional)**

- 1. Preheat oven to 400°. Heat butter in a medium saucepan over medium heat until foamy. Add flour; cook, whisking constantly, until smooth, 1 – 2 minutes (do not let color).**
- 2. Add milk and nutmeg to saucepan. Whisking constantly, bring to a simmer; continue cooking until thickened, 2 – 3 minutes. Season with salt and pepper. Transfer to a shallow dish; cover with plastic wrap, pressing it directly on the surface of the sauce. Refrigerate at least 10 minutes.**
- 3. Place 4 slices of bread on a baking sheet. Spread each slice with sauce, dividing evenly; layer with ham and sprinkle each with ¼ cup cheese. Top with remaining bread; sprinkle with remaining cup of cheese. Bake until cheese is melted and golden, about 15 minutes. Serve hot, with Dijon mustard on the side, if desired.**

***Credit: Everyday Food***