



## CROQUE MADAME

---

There's never a wrong time for a Croque-Madame. Just ask a cheese lover! And what's the difference between a Croque-Madame and a Croque-Monsieur? The Croque-Madame has the fried egg on top. But it's still the same great tasting French ham & Cheese sandwich.

### INGREDIENTS:

1 tsp	SCS Spreadable Butter
1 slice	SCS Cheese Slices
2 slices	Sandwich Bread (Crust removed)
1 slice	Ham
1	Egg

1. Lightly pre-heat a non-stick pan.
2. Apply the spreadable butter to the bread and assemble the sandwich by placing a slice of cheese and a slice of ham in-between the two slices of bread.
3. Place the assembled sandwich in the non-stick pan over low heat and toast, applying even pressure over the top of the sandwich. Turn over when golden brown.
4. In another non-stick pan, add a little oil and fry the egg, cooking it sunny-side up or over-easy as desired.
5. When the sandwich is nicely toasted on both sides, remove from pan and place on plate and place the egg on top.
6. Season to taste.