

A good Croque has a crunch that comes from the crackling edges and corners. The cheese is important, but it's also important to remember that a Croque Monsieur is not a cheese sandwich. So don't over stuff it. The cheese won't melt properly and the edges will get soggy. Instead allow the béchamel layered with ham stand out. Ideally, the sandwich should also be toasted quick and hot under a salamander. But a super hot oven, and a bit more time, seems to be the best way for a home cook to achieve success (even better than the broiler which usually lacks enough ambient heat to get the job done). Also, and this may sound like sacrilege, I prefer Jarlsberg in my Croque Monsieur. I know Gruère is traditional (and delicious), but Jarlsberg is less greasy when it melts.

As I said, Croque Monsieur is perfect with ice cold beer. However, if you really want to impress your summertime guests serve these little sandwiches with a glass of lightly chilled [Charly Thevénet Régnié Grain & Granit, Beaujolais](#)- if that's what your drinking poolside this summer.

GREG

Croque Monsieur

By: Greg Henry

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Ingredients

- 2 tablespoon unsalted butter
- 2 tablespoon flour
- 1 cup whole milk
- 1 tablespoon whole grain mustard
- 1 pinch freshly grated nutmeg
- 1 pinch kosher salt
- 1 pinch white pepper
- 8 slice French bread
- 8 slice ham (thinly sliced)
- 3 ounce grated Jarlsberg cheese (or other Swiss style cheese such as Gruyère)
- 1 teaspoon fresh thyme leaves



<http://www.sippitysup.com/croque-monsieur-fireside-poolside/>