

# **MONTE CRISTO SANDWICHES**

BENNIGAN'S RESTAURANT RECIPE REVISED BY BRANDEE KNOWLES

## **INGREDIENTS:**

9 SLICES BREAD  
3 SLICES COOKED TURKEY  
3 SLICES COOKED HAM  
3 SLICES AMERICAN CHEESE  
3 SLICES SWISS CHEESE

## **BATTER:**

1 EGG  
1 ¼ CUP WATER  
½ TSP SALT  
1 TSP SUGAR  
1 ½ CUP FLOUR  
1 T BAKING POWDER  
OIL FOR DEEP FRYING

## **CONDIMENTS:**

CONFECTIONERS' SUGAR  
JAM OF CHOICE (STRAWBERRY OR MIXED BERRY)

## **INSTRUCTIONS:**

FOR EACH SANDWICH, PLACE TURKEY & SWISS CHEESE ON ONE SLICE OF BREAD AND HAM & AMERICAN CHEESE ON ANOTHER SLICE OF BREAD. PLACE THIRD SLICE OF BREAD IN BETWEEN AND SECURE THE TRIPLE-DECKER SANDWICH IN THE CORNERS WITH TOOTHPICKS.

IN A DEEP-FRYING PAN, ADD AN INCH OR TWO OF OIL AND PREHEAT PAN TO MED-HIGH.

IN A MEDIUM SIZE BOWL, ADD THE EGG AND WATER AND BEAT UNTIL COMBINED. ADD THE SALT, SUGAR, FLOUR AND BAKING POWDER AND BEAT UNTIL SMOOTH BATTER COMES TOGETHER.

DIP SANDWICH IN BATTER AND CAREFULLY COVER ALL THE SIDES AND SURFACE AREA OF BREAD. CAREFULLY PLACE SANDWICH INTO THE HOT OIL USING A WIDE SPATULA AND FRY UNTIL GOLDEN ON EACH SIDE. MAKE SURE ALL BATTER IS COOKED THROUGH TO GOLDEN COLOR.

REMOVE SANDWICH AND PLACE ONTO A PLATE LINED WITH PAPER TOWELS.

LET SANDWICH COOL FOR A FEW MINUTES BEFORE REMOVING THE TOOTHPICKS.

SLICE INTO QUARTERS, SPRINKLE WITH CONFECTIONERS' SUGAR AND SERVE WITH A RAMEKIN OF JAM.