

Ham-and-Cheddar Monte Cristo

Update a classic, customer-pleasing sandwich. Prepared with horseradish-Cheddar, Bavarian ham and honey-mustard dressing, and served on polenta-battered focaccia, our Monte Cristo delivers with bigger flavor and texture in a stunning package. Serve topped with onion tangles and green onions.

Ingredients

Yield: 24 servings

Item Code	Description	1 serving	24 servings
263650	Tomato and Basil Focaccia Bread, thawed	1 ct.	24 ct.
695300	Brickman's® Sliced Horseradish-Cheddar Cheese	1 ct.	24 ct.
199001	GFS Tomatoes, sliced	2 slices	48 slices
113413	Pepper Mill® Honey-Mustard Dressing	1 ½ flz.	36 flz.
130044	Brickman's Smoked Bavarian Ham, sliced thin	4 oz.	6 lbs.
Recipe	Polenta Dipping Batter	1 ½ oz.	2 ¾ lbs.
103860	Battered Onion Tangles, prepared per package instructions	½ oz.	12 oz.
596981	Markon® Green Onions, sliced	½ Tbsp.	¾ cup

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Slice the focaccia bread in half. Invert the top and bottom halves, so the top and bottom are on the inside. Layer the cheese on the bottom half of the bread, followed by the tomatoes, honey-mustard, and ham. Place the top of the bread on the ham and secure with wooden toothpicks. Dip the sandwich in the polenta dipping batter and deep-fry for 4 minutes. Place in a strainer to drain. Slice in half and place on a warm serving plate. Top with the onion tangles and garnish with the green onions.

Polenta Dipping Batter

Yield: 42 oz.

Item Code	Description	Amount
206539	GFS Large Eggs	30 ct.
661767	Fine Polenta	12 oz.

Preparation Instructions

Wash hands. Break the eggs into a stainless-steel bowl. Add the polenta and mix thoroughly. Transfer to a covered storage container, label, date, and refrigerate until needed, for up to 3 days. *CCP: Refrigerate at 41°F, or below.*

Costs

Selling Price	\$7.99	Cost per Portion	\$2.38
Profit	\$5.61	Food Cost	30%

Dinnerware: Front-of-the-House Round Mod Plate, 10"

