

English Muffin French Toast Sandwich with Ham & Gruyère



Recipe by Emily H.

Yield: 4 whole sandwiches

4 (3 oz.) Burry Sandwich Sized English Muffins (<i>thawed</i>)	$\frac{2}{3}$ Cup Milk (1%)
2 Large (3 $\frac{1}{4}$ " dia.) Granny Smith Apples	1 Tbsp. Dijon Mustard
1 Cup Water	4 Slices (1 oz.) Gruyère Cheese
$\frac{1}{4}$ Cup Brown Sugar	8 oz. (<i>sliced</i>) Ham
1 Tsp. Ground Cinnamon	2 Tbsp. Unsalted Butter
2 Jumbo Eggs	

1) In a medium saucepan, combine the apples, water, brown sugar and cinnamon and bring to a boil. Simmer over moderately low heat, stirring occasionally, until the apples are tender, about 6 minutes. Using a slotted spoon, transfer the apples to a bowl and let cool to room temperature.

2) In a shallow bowl, whisk the milk and eggs. Spread mustard on four **Burry Foods Plain, Clean Label, 3oz, Fork split, English Muffins**. Place the tops of the muffins to the side. Cover the bottoms of the muffins with half of the cheese, the ham and then the remaining cheese.

3) In a large skillet, melt 1 tablespoon of the butter over low heat.

Dip the bottoms of the 4 topped muffins in the beaten egg until just saturated and transfer to the skillet. Dip the remaining tops of the muffins on 1 side only and place them, soaked side up, on the bottoms to form a sandwich.

Cover the skillet and cook over moderately low heat until the bread is browned on the bottom, about 3 minutes.

Turn the sandwiches, adding more butter to the skillet if necessary. Cover and cook until the second side is browned and the cheese is melted, about 3 minutes longer.

Transfer the sandwiches to a cutting board and let stand for 5 minutes. Cut in half and serve with the brown sugar cinnamon apples.