**Recipe: Swiss-monsieur** (grilled ham and cheese)

**Servings:** 2 sandwiches

**Note:** A classic swiss-monsieur is served with a sauce Mornay

Swiss cheese, grated or very thinly sliced

Black Forest ham, very thinly sliced

2 tablespoons chives, snipped with a pair of scissors

**1. Turn on the electric grill.**While the grill heats, assemble the sandwich: Spread the cheese equally over two pieces of bread. Layer the ham equally over the cheese. Place the remaining slices of bread on top.

**3. When the grill is hot** (the light will turn on), place the sandwich (or both sandwiches, depending on the size of the bread and your grill) on the grill.

**4. Cook,**for about 4 to 5 minutes, turn on each side and cook until the cheese is melted and the sandwiches are golden. Cut into quarters, stack and top with chives. Serve immediately.

**5.** Drizzle with sauce Mornay and garnish with chives.