



## FRESH HERB BREADWICHES

Suzzanah Benoit- Student, Nate Hopkins - Student  
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Auburn, Maine

### Ingredients:

Butter, softened	2 Tbsp.	<i>Batter</i>	
Cream cheese	4 Tbsp.	Eggs, beaten	5
Fresh herb bread	8 slices	Whole milk	1 c.
Deli-sliced ham	8 oz.	Granulated sugar	4 tsp.
Deli-sliced smoked turkey or honey roasted turkey	8 oz.	Vanilla extract	3/4 tsp.
Deli-sliced Swiss cheese	8 oz.	Cinnamon	Dash
Prepared cranberry sauce	3/4 c.		

### Directions:

1. Heat a large non-stick skillet over medium heat. Add the butter and melt it.
2. Dip bread in the French toast batter. Let excess drip off.
3. Assemble the sandwiches by spreading cream cheese on four of the slices of bread, then topping with an equal amount of ham, turkey and Swiss cheese.
4. Spread cranberry sauce liberally on the remaining slices of bread. Place them on top of the sandwiches.
5. Fry the assembled sandwiches in the melted butter and cook for a few minutes on each side until the are deeply golden in color and the cheese melts. Serves 4.

*This recipe provides at least 20% of the daily value for calcium and may be modified for fat using lowfat or nonfat dairy products.*



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