<!DOCTYPE html>

<html>

<head>

<title> Croque Monsieur Recipe </title>

<meta name="viewport" content="width=device-width, initial-scale=1">

<link rel="stylesheet" type="text/css" href="Code4Recipes.css">

</head>

<body>

<div class="content">

<p>Croque Monsieur</p>

<img src="CroqueMonsieur.jpg" alt = "Croque Monsieur" style = "width: 100%"/>

<p>Ingredients</p>

<ul>

<li>2 tablespoons unsalted butter</li>

<li>3 tablespoons all-purpose flour</li>

<li>2 cups hot milk</li>

<li>1 teaspoon kosher salt</li>

<li>1/2 teaspoon freshly ground black pepper</li>

<li>Pinch nutmeg</li>

<li>12 ounces Gruyere, grated (5 cups)</li>

<li>1/2 cup freshly grated Parmesan</li>

<li>16 slices white sandwich bread, crusts removed</li>

<li>8 ounces baked Virginia ham, sliced but not paper thin</li>

</ul>

<p>Instructions</p>

<ol>

<li>Preheat the oven to 400 degrees F. Melt the butter over low heat in a small saucepan and add

the flour all at once, stirring with a wooden spoon for 2 minutes. Slowly pour the hot milk into

the butter?flour mixture and cook, whisking constantly, until the sauce is thickened. Off the heat

add the salt, pepper, nutmeg, 1/2 cup grated Gruyere, and the Parmesan and set aside</li>

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<li>To toast the bread, place the slices on 2 baking sheets and bake for 5 minutes. Turn each slice

and bake for another 2 minutes, until toasted.</li>

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<li>Lightly brush half the toasted breads with mustard, add a slice of ham to each, and sprinkle

with half the remaining Gruyere. Top with another piece of toasted bread. Slather the tops with

the cheese sauce, sprinkle with the remaining Gruyere, and bake the sandwiches for 5 minutes.

Turn on the broiler and broil for 3 to 5 minutes, or until the topping is bubbly and lightly

browned. Serve hot.</li>

</ol>

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</body>

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