

# Bone Suckin' Croque Madame



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## Ingredients:

**Bone Suckin' Hot/Sweet Mustard,**

3 Tbsp.

**Bone Suckin' Seasoning & Rub,** 1 tsp.

**Bread,** 8 slices (I prefer a nice loaf of peasant bread or ciabatta)

**Baked Ham,** 8 oz (Black Forest or your favorite will do.)

**Gruyere Cheese,** 2- 1/ 2 cups grated

**Butter,** 4 Tbsp.

**Eggs,** 4

**Peanut Oil,** 2 Tbsp.

**Béchamel Sauce,** 4 Tbsp.



## Directions:

Preheat broiler to the lowest heat setting. Evenly divide the mustard on 4 slices of bread. Place a few slices of ham, followed by 1/2 cup of Gruyere on the mustard-side of the bread. Place bread slices in the oven for 5 minutes (the cheese should melt and not burn).

In a non-stick pan melt butter. When butter begins to bubble pour eggs in separately and try not to break the yolks. Sprinkle each egg lightly with Bone Suckin' Seasoning & Rub. Cook eggs for about 3 minutes for a soft cooked egg and 4 to 5 minutes for a firmer egg.

Place each egg on top of the cheese and ham toasted bread and top with béchamel sauce. Serves 4.

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