



## apple ham sandwich;

1. (ah-puhl haym sahd-weech)  
*noun.* Melted gruyere, warm brown sugar ham, and thin apple slices on toasted bread.
2. Produces 2 Servings.
3. Preparation 20 mins.
4. Oven temperature set to --.

### Ingredients;

- |                              |                        |
|------------------------------|------------------------|
| 2 buns, or 4 slices of bread | 3 Tbsp. butter         |
| 1 c. shredded gruyere        | ½ apple, sliced thinly |
| 6 slices deli ham            | 2 Tbsp. brown sugar    |
| lettuce/tomato, for serving  |                        |

### Instructions;

1. Using 1 Tbsp. butter for each sandwich, butter the bread or buns, and begin to toast in a toaster oven. Remove before darkening.
2. Grate gruyere cheese and add to one half of each sandwich
3. In a sauté pan, heat a splash of oil, and add thin slices of apple in a single layer. Turn when starting to get some color, then layer on top of gruyere on each sandwich.
4. Add the slices of deli ham to the pan, open faced. You may need to do batches. Sprinkle one side with brown sugar.
5. Once the first side has a slight char to it, flip and char the other side. Remove ham to sandwich
6. Return sandwiches to toaster oven for extra crisp and to melt the cheese, approximately 2-3 minutes.
7. Serve warm. Pairs well with broccoli cheddar soup, or other soups!