




Total Time  
**MIN.**

Serving Size  
**SOUP AND SANDWICH**

Difficulty  
**EASY**

Yields  
**1**

Monsieur et Madame: This Croque Monsieur sits comfortably alongside his Madame L'oignon. The melted Croque Monsieur of Gruyère cheese and ham on thick-sliced sandwich bread garnishes this classic French Onion soup.

 **Tip**  
Serve Soup and Sandwich Together. Also consider using sliced Brioche instead of Texas Toast for the Croque Monsieur.

**INGREDIENTS** **WEIGHT** **MEASURE**

CAMPBELL'S® French Onion Soup		
Dempster's Texas Toast Sandwich Bread	2 slices	2 slices
Butter	2 tsp	10 mL
Black Forest Ham, sliced	4 oz	113 g
Gruyere Cheese, sliced	2 slices	2 slices

**INSTRUCTIONS**

1. Prepare Soup according to product instructions.
2. Butter outside of Texas Toast.
3. Add the sliced ham and Gruyere cheese.
4. Grill over medium heat until cheese has melted.