**Monte Cristo**

**Ingredients:**

9 slices white bread

6 oz. sliced turkey

6 oz. sliced ham

3 slices cheddar cheese

3 slices Swiss cheese

**Batter:**

3 egg yolks

1 ½ cups very cold water

1 ½ cups flour

1 tsp. baking soda

**INSTRUCTIONS**

1. Build the 3 sandwiches in this order: bottom bread – ham – cheddar – middle bread – turkey – swiss – top bread. If you would like mustard or mayo, you can put some on there, but do not put too much on the bread.
2. Mix all of the batter ingredients together until it looks like smooth pancake batter.
3. Press the sandwiches down firmly, but not so much so that they are mangled.
4. Cut the sandwiches in half from corner to corner so you have triangles.
5. Remove the plastic frills from the end of 3 toothpicks and stick in the corners of the sandwich pieces.
6. Repeat this process with all of the sandwiches.
7. Drop one of the fryer baskets into the deep fryer.
8. Dip one sandwich triangle into the batter and then gently drop into the fryer basket. Do not fry more than 2 pieces of sandwich at a time.
9. Put the other fry basket on top of the sandwiches so they are submerged in the oil.
10. Cook for 3-4 minutes, or until the sandwiches are golden brown.
11. Remove to the drain pan with metal tongs and allow the sandwiches to dry and cool.
12. Repeat with the rest of your sandwich pieces.