

Bacon Stuffed Cheesy Monte Cristo: A Sweet and Savory Masterpiece

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TIME
3-4 min

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INGREDIENTS

8 slices of thick-cut bread (brioche or challah work exceptionally well for richness)
8 slices of Swiss cheese
8 slices of cooked bacon, crispy and ready to go
4 large eggs
1/2 cup of milk (any kind will do, whole milk adds richness)
1/4 teaspoon of salt
1/4 teaspoon of black pepper
Butter for frying (unsalted is preferred)

DIRECTIONS

- 1. Assemble the : Sandwiches:** Lay out 4 slices of your thick-cut bread. On each of these slices, place one slice of Swiss cheese followed by two slices of the cooked, crispy bacon. Place another slice of bread on top to complete each of the four sandwiches.
- 2. Prepare the : Egg Wash:** In a shallow dish (a pie plate or a shallow baking dish works perfectly), whisk together the eggs, milk, salt, and black pepper until well combined.
- 3. Dip the : Sandwiches:** Carefully place one assembled sandwich into the egg mixture. Let it soak for about 15-20 seconds per side, ensuring both sides are thoroughly coated but not soggy. You want the bread to absorb enough liquid to cook through without becoming mushy. Repeat with the remaining sandwiches.
- 4. Cook the : Monte Cristos:** In a large skillet or griddle, melt about a tablespoon of butter over medium heat. Once the butter is shimmering, carefully place the dipped sandwiches into the skillet, making sure not to overcrowd it. You might need to cook them in batches.
- 5. Fry : Until Golden:** Cook each side for approximately 3-4 minutes, or until the bread is golden brown and the cheese inside is melted and gooey. Keep an eye on the heat to prevent burning.
- 6. Serve:** Once all sandwiches are cooked to perfection, transfer them to a cutting board. Cut each sandwich in half diagonally. Serve hot immediately, perhaps with a side of maple syrup or raspberry jam for dipping, or a dusting of powdered sugar. Enjoy the ultimate gooey, cheesy, bacon-filled goodness!

SWAPS & NOTES

Bread: While thick-cut bread is ideal for soaking up the egg mixture without falling apart, feel free to experiment.

Texas toast or even a sturdy sourdough can work.

Cheese: Swiss is classic for a Monte Cristo, but if you're not a fan, try Gruyère, provolone, or even a good quality mozzarella.

Bacon: Make sure your bacon is cooked to a crisp but not burnt.

TIPS FOR SUCCESS

Don't Rush the Dip: Allow the bread to truly soak up the egg mixture.

Medium Heat is Key: Too high, and the outside will burn before the inside cooks and the cheese melts.

Too low, and the sandwich will be greasy.

Good Quality Bacon: Invest in good quality, thick-cut bacon.

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