

CopyCat Bannigan's Monte Cristo

Ingredients

18 slices white or wheat bread
6 slices cooked turkey
6 slices Swiss cheese
6 slices cooked ham
6 slices American cheese
1 1/2 cup all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
1 large egg, beaten
1 1/3 cup water
oil, for deep frying
powdered sugar
red raspberry jelly

Directions

Place one slice of bread on a work surface. Top with 1 slice of turkey, 1 slice of Swiss cheese, another slice of bread, 1 slice ham, 1 slice American cheese, and another slice of bread. Cut the sandwich in half diagonally if desired.

Combine the flour, baking powder, and salt in a shallow dish. Whisk well to combine. In a small bowl, whisk together the egg and water until mixed. Stir the egg into the flour mixture and mix well.

Heat oil in a deep skillet to 360 degrees F.

Dip each sandwich in the batter, turning to coat on both sides. Place the sandwich(es) in the oil and cook until golden brown. Carefully flip the sandwich over and continue to cook until browned.

Remove the sandwich from the oil and let drain on paper toweling. Sprinkle with the powdered sugar and serve warm with raspberry jelly, if desired.