

# PASSPORT TO PARIS

## Croque Monsieur with Cajun Andouille & Creole Mustard

**Yield:** 4 servings

### Béchamel Sauce

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1½ cups whole milk
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- Pinch of ground nutmeg

### For the Sandwiches

- 1 loaf Louisiana French bread, cut into 4 sandwich portions and sliced lengthwise
- 8 ounces Cajun andouille sausage, **sliced paper-thin into ribbons**
- 1½ cups shredded Gruyère cheese
- 2 tablespoons Creole mustard
- 2 tablespoons unsalted butter, softened

## Directions

### 1. Make the Béchamel

Melt the butter in a medium saucepan over medium heat.

Whisk in the flour and cook for **1–2 minutes**, until pale golden.

Gradually whisk in the milk. Continue cooking and whisking for about **4–5 minutes**, until smooth and thickened.

Season with salt, black pepper, and nutmeg. Remove from the heat.

### 2. Prepare the Bread

Spread a thin layer of **Creole mustard** on the cut sides of the Louisiana French bread.

Spread a layer of béchamel over the mustard.

### 3. Add the Andouille

Arrange the **ultra-thin ribbons of Cajun andouille** generously over the bottom halves of the bread.

The thinner the andouille is sliced, the more tender it becomes and the better it blends into every bite.

### 4. Add the Gruyère

Sprinkle the andouille generously with Gruyère.

Close each sandwich.

Spread softened butter over the outside of the bread.

### 5. Cook the Sandwiches

Heat a large skillet or griddle over medium heat.

Cook the sandwiches for approximately **3–4 minutes per side**, until the bread is golden and the cheese has melted.

### 6. Finish

Spread a little additional béchamel over the top of each sandwich and sprinkle with Gruyère.

Place under a broiler briefly, or cover the skillet to help melt the cheese, until the top is bubbling and golden.

Serve warm.

### Chef Dee's Tip

**The key is slicing the andouille extremely thin—almost like ribbons.** Instead of getting one heavy piece of sausage in each bite, the thin layers become part of the sandwich and give you smoky Cajun flavor throughout.