



Rita's Alpine Eggs with French Sauce

Ingredients

For the French Sauce:

- 2 Tbsp (1/4 stick) unsalted butter
- 2 Tbsp all-purpose flour
- 1 1/2 cups whole milk
- 1/2 cup grated **Der Alpen Kase**
- 1 Tbsp Dijon mustard
- Pinch of ground nutmeg
- Salt and pepper

For the Swiss eggs:

- 2 tablespoons (1/4 stick) unsalted butter
- 4 -3/4 inch thick slices sandwich bread
- 1/2 cup grated **Der Alpen Kase**
- 8 slices country ham, thin sliced
- 4 large eggs

Instructions

- In a medium heavy saucepan, melt butter. Stir in flour and cook, stirring frequently, for 2 minutes, or until well blended and beginning to smell toasted.
- Gradually stir in half the milk and bring mixture to a boil, stirring constantly. Stir in other half of milk and bring back to boil.
- Simmer and stir until sauce thickens.
- Remove from heat and stir in Der Alpen Kase until melted.
- Stir in mustard and nutmeg, and season to taste with salt and pepper. Cover to keep warm.
- Preheat broiler. Line a heavy baking sheet with foil.
- In a large heavy skillet, heat 1/2 tablespoon of butter over medium heat until bubbly. Add 2 pieces of sandwich bread and toast about 3 minutes on each side.
- Transfer bread to prepared baking sheet and repeat with other 2 pieces of bread and another 1/2 Tbsp of butter.
- Divide half of the grated Der Alpen Kase among the toasts, then top each with 2 slices of ham, then scatter remaining cheese on top of ham.
- Broil about 3 minutes, or until cheese is brown and bubbling. Transfer cheese toasts to plates.
- Meanwhile, in a heavy nonstick skillet, melt 1/2 Tbsp butter over medium heat. Crack 2 eggs into the skillet and fry about 3 minutes, or until egg whites have set and the yolks have thickened but not set.
- Place on top of cheese covered toasts.
- Cook remaining 2 eggs for other 2 toasts.
- Pour the warm French sauce evenly over all toasts and serve immediately after adding a dash of paprika over each egg.

Serves 4

