

From the kitchen of: **The Soy Sistas**

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Sweet and Savory Monte Cristo Sandwich

INGREDIENTS:

1 cup Tofutti soy cream cheese

½ package Veggie Shreds (shredded cheddar and pepper jack cheese- 1 ½ cups)

1 tablespoon honey or agave

¼ cup dried cranberries

3 tablespoons chopped walnuts

¼ teaspoon garlic powder

2 tablespoons chopped red onion

2 teaspoons apple cider vinegar

1 loaf raisin pecan bakery bread (sliced)

1 package Hormel Natural Honey Deli Ham (2-3 slices per sandwich)

6 eggs

½ cup vanilla soy milk

1 tablespoon lime zest

2 tablespoons soy oil

2 tablespoons butter

DIRECTIONS: To make the spread for the sandwich mix together soy cream cheese, cheddar and pepper jack cheese, honey, dried cranberries, chopped walnuts, garlic powder, onion, and apple cider vinegar. Set aside. Preheat pan to fry sandwiches. Assemble sandwich with spread on each bread slice and two to three slices of ham. Combine eggs, soy milk, and lime zest to create batter. Thoroughly dip whole sandwich into mixture. Pan fry each side in two tablespoons soy oil and two tablespoons butter until lightly golden brown. Cut on a diagonal and serve warm.