

Boston Lager Monsieur

I love Sam Adams Boston Lager and my time living in France; so this recipe is my tribute to in the form of a waffle monsieur.



Adding the optional a fried egg to this would make it a Madame of sorts.

2 cups	all-purpose flour	3 tablespoons	all purpose flour
2 teaspoons	baking powder	2 cups	whole milk
2 teaspoons	kosher sal	1 pinch	kosher salt
		1 pinch	grated nutmeg
2 large	eggs		
1 cup	whole milk	8 slices	white ham (Sahlen's Smokehouse)
1 cup	Boston Lager	1 cup	grated extra sharp cheddar
8 tablespoons	unsalted butter (1 stick), melted		
4 tablespoons	unsalted butter		

1. Preheat an oven to 425°.
2. Whisk together the flour, baking powder, and salt in a large bowl
3. In a second bowl whisk the eggs until slightly broken up. Add the milk, beer and the melted butter and whisk until evenly combined.
4. Add the liquid mixture to the flour mixture and stir with a rubber spatula or spoon until the flour is just incorporated and no streaks remain (the batter may have a few lumps). Allow the mixture to rest 5 to 10 minutes.
5. Heat a waffle iron according to the manufacturer's instructions. While the machines heating and the batter is resting make the béchamel sauce by combining the butter, flour, salt and nutmeg in a small pan or pot and cook until everything is combined and smooth. Add the milk and whisk until smooth. Cook the sauce on medium heat, stirring often, until the sauce thickens and holds a gentle simmer, about 5 minutes.
6. When the waffle iron is heated scoop a ladle of batter into the middle of the waffle iron and close. Cook until golden brown. Remove the waffle from the machine and repeat until the batter is gone.
7. Assemble the Croques by arranging the waffles on a lined sheet tray and topping them with the ham, grated cheese and sauce. Place int he oven and bake until the sauce is bubbling and golden brown.
8. Place Croques on individual plates.