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## French Bistro Sandwiches



### Butterbread

**Prep Time:**

20  
MIN

**Cook time:**

6  
MIN

**Total Time:**

26  
MIN

**Number of Ingredients:**

7

**Servings:**

4

**Level:**

Medium

**Ingredients:**

8 slices Nature's Own Butterbread

1/3 cup light mayonnaise

1-1/2 teaspoons Dijon mustard

1 teaspoon honey

4 to 6 ounces deli ham

8 slices (3/4 ounce each) Swiss cheese

2 medium tomatoes, cut into 8 thin slices

**Instructions:**

Preheat broiler. Combine mayonnaise, mustard and honey until well blended.

Place 4 bread slices on baking sheet. Broil 6 inches from heat until toasted, about 1 minute. Turn and toast second sides of bread. Spread mayonnaise mixture evenly over toast.

Arrange ham and 4 cheese slices on toast. Broil until cheese is melted.

Lightly toast remaining 4 bread slices under broiler. Place on four sandwiches.

Arrange tomato slices on top of each sandwich. Cut remaining 4 cheese slices diagonally in half. Arrange over tomatoes, two triangles per sandwich.

Broil sandwiches until cheese melts.

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**Source URL:** <http://naturesownbread.com/recipe/french-bistro-sandwiches>