

## Ham, Swiss, and Egg Brioche Sandwich

<http://userealbutter.com/2015/03/29/ham-swiss-egg-sandwich-recipe/>  
inspired by [Salto Coffee Works](#)

1 brioche bun  
butter, softened  
1-2 slices of ham (I used Black Forest ham)  
1-2 slice of Swiss cheese (I used 1, but maybe you like it cheesier)  
1-2 tsps honey dijon mustard  
1 tsp vegetable oil  
1 egg, fried  
salt and pepper

Heat a skillet over medium flame. Slice the brioche bun in half (mid-plane). Butter the inside faces of the brioche halves. Set the bread, buttered-side down, onto the hot skillet and cook until the buttered sides are golden in color. Remove from heat. Turn the buttered sides of the bun up and layer one half with ham and the other half with cheese. Bake both halves at 350°F until the cheese is bubbly (a few minutes). Alternatively, you can set the two halves on the skillet over medium heat until the cheese melts. Remove the halves to a plate. Spread honey dijon mustard over the ham. Pour the vegetable oil in the middle of the skillet and set over medium-high heat. When the oil is hot, crack the egg into the center of the skillet. Fry to desired doneness – sunny-side up, over easy, over hard, broken – however you like it. Remove the egg and set on top of the ham. Season the egg with salt and pepper. Top the egg with the cheesy half of the brioche bun. Serve hot.