Sweet and Savory Monte Cristo Sandwich

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From the kitchen of: The Soy Sistas
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Read about The Soy Sistas at www.ag.iastate.edu/stories

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INGREDIENTS:

- 1 cup Tofutti soy cream cheese
- 1 loaf raisin pecan bakery bread (sliced)
- ½ package Veggie Shreds (shredded cheddar and pepper jack cheese - 1 ½ cups)
- 1 package Hormel Natural Honey Deli Ham (2-3 slices per sandwich)
- 1 tablespoon honey or agave
- ½ cup dried cranberries
- 6 eggs
- ¼ cup dried cranberries
- ½ cup vanilla soy milk
- 3 tablespoons chopped walnuts
- 1 tablespoon lime zest
- ¼ teaspoon garlic powder
- 2 tablespoons soy oil
- 2 tablespoons chopped red onion
- 2 tablespoons butter
- 2 teaspoons apple cider vinegar
- 2 teaspoons garlic powder

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.