

The Legendary Hot Brown

Courtesy of The Brown Hotel, Louisville KY

Serves 2

- 1 ½ TBSP salted butter
- 1 ½ TBSP all-purpose flour
- 1 ½ cups heavy cream (you can use whole milk, but sauce will be thinner)
- ¼ cup Pecorino-Romano cheese shredded, plus more for garnish
- Pinch of fresh ground nutmeg
- Salt and Pepper to taste
- 14oz thickly sliced roasted Turkey breast
- 4 slices Texas Toast with crusts trimmed (two whole and two cut into four toast points)
- 4 slices bacon cooked
- 2 Roma tomatoes, sliced in half
- Paprika for garnish
- Fresh parsley for garnish

In a two-quart saucepan, melt the butter and slowly whisk in the flour until combined to form a thick roux. Continue to cook roux for two minutes over medium-low heat, stirring frequently. Whisk heavy cream into the roux and cook over medium heat until the cream begins to simmer, about 2-3 minutes. Remove sauce from heat and slowly whisk in Pecorino-Romano cheese until sauce is smooth. Add nutmeg, salt and pepper to taste.

Assembling the Hot Brown: place one whole piece of toast in an oven safe dish and cover with 7oz of turkey. Place one half of a Roma tomato on the top and bottom edges of the toast and one toast point on each side. Now cover the entire thing with about half of the Mornay sauce. Sprinkle with additional cheese and place the whole thing under a broiler until the cheese begins to bubble. Remove from broiler and place two pieces of bacon crossed on the top. Garnish with paprika and parsley and serve immediately.