

RECIPE OF THE MONTH!

Kentucky Hot Brown



I first heard of the KY hot brown when I moved here, over five years ago. But I didn't fall in love until one month ago when I enjoyed my first one at the Brown Barrel in Midway, KY. Oh, my! How can a turkey sandwich possible taste this wonderful?

The Brown Hotel, birthplace of the hot brown, generously shares their recipe on-line for all to try. This is their recipe below. It looks fairly easy, and not very time-consuming. Even I would have an easy time of making this!



Ingredients (makes two Hot Browns):

Mornay sauce ingredients:

- 2 oz. Whole Butter
- 2 oz. All Purpose Flour
- 8 oz. Heavy Cream
- 8 oz. Whole Milk
- ½ Cup of Pecorino Romano Cheese
Plus 1 Tablespoon for Garnish
- Pinch of Ground Nutmeg
- Salt and Pepper to Taste

Sandwich ingredients:

- 14 oz. Sliced Roasted Turkey Breast, Slice Thick
- 4 Slices of Texas Toast (Crust Trimmed)
- 4 Slices of Crispy Bacon
- 2 Roma Tomatoes, Sliced in Half
- Paprika
- Parsley

Directions:

- **Make the Mornay sauce:** In a two-quart saucepan, melt butter and slowly whisk in flour until combined and forms a thick paste (roux). Continue to cook roux for two minutes over medium-low heat, stirring frequently. Whisk heavy cream and whole milk 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 the Mornay sauce is smooth. Add nutmeg, salt and pepper to taste.
- **Assemble and bake:** For each Hot Brown, place two slices of toast with the crusts cut off in an oven safe dish – one slice is cut in half corner to corner to make two triangles and the other slice is left in a square shape - then cover with 7 ounces of turkey. Take the two halves of Roma tomato and two toast points and set them alongside the base of the turkey and toast. Next, pour one half of the Mornay sauce to completely cover the dish. Sprinkle with additional Pecorino Romano cheese. Place the entire dish in the oven. Suggested bake time is 20 minutes at 350°. When the cheese begins to brown and bubble, remove from oven, cross two pieces of crispy bacon on top, sprinkle with paprika and parsley, and serve immediately.

Notes:

- To read about the Brown Hotel's famous dish, go to: [KY Hot Brown](#)