



Original Hot Brown

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

A hot brown sandwich is a broiled openface turkey bacon tomato and cheese sandwich. The recipe originally came from the Brown Hotel in Louisville KY. I have altered it based on how I have had it served in restaurants in Louisville. This is a good way to use leftover turkey from Thanksgiving and my husband looks forward to it every year.

Ingredients

- ½ cup butter - ½ cup all-purpose flour - 3 cups milk - 6 tablespoons grated Parmesan cheese - 1 egg
- beaten - 2 tablespoons heavy cream - 8 slices white bread
- toasted - 2 pounds sliced roasted turkey - 1 tomato
- thinly sliced - salt and pepper to taste - ¼ cup grated Parmesan cheese - 8 slices crispy bacon

Instructions

1. Make sauce: Melt butter in a saucepan over medium heat. Whisk in flour; cook and stir until it begins to brown slightly. Gradually whisk in milk so that no lumps form; bring to a boil.
2. stirring constantly. Mix in Parmesan cheese and stir in beaten egg to thicken; remove from heat and stir in cream. Preheat the oven's broiler. Make sandwiches: For each hot brown
3. place two slices toast into the bottom of an individual-sized casserole dish. Cover with a liberal amount of roasted turkey and tomato slices. Season with salt and pepper; spoon sauce over top of each one and sprinkle with Parmesan cheese. Place the dishes under the preheated broiler and cook until speckled brown on top.
4. about 5 minutes. Remove and arrange two slices bacon in a cross shape on top of each sandwich.