

## Kentucky Hot Brown

Prep: 5 min. | Cook: 35 min. | Total: 40 min. | Serves 4

A traditional Derby sandwich.



### Ingredients:

8 slices Benton's Bacon	4 dashes hot sauce
3 tbsp. all-purpose flour	1 ea. Brioche Pullman Loaf, sliced 2" thick
3 tbsp. butter	2 oz. butter, at room temperature
2 cups whole milk, heated	1 pint cherry tomatoes, sliced
2 tbsp. kosher salt	2 tbsp. kosher salt
¼ cup plus ¼ cup Parmigiano-Reggiano, grated	8 oz. roasted turkey breast, sliced
½ bunch chives, sliced	

### Directions:

1. Start by cooking the bacon. Preheat the oven to 350F and place the bacon onto a sheet tray lined with aluminum foil. Bake the bacon for about 18 minutes, or until just crispy. Once cooked, set the bacon aside.
2. Next, make the mornay sauce. Melt the butter in a medium sauce pot over medium-high heat. Add the flour and mix until combined. Cook the butter and flour mixture for about two minutes. Add the heated milk and whisk to combine. Then add the salt, ¼ cup of the cheese, and the hot sauce. Turn the heat off and keep covered until ready to use.
3. Heat the broiler to medium. Spread the butter evenly onto all of the sides of the bread. Place the bread on a sheet tray and toast underneath the broiler, about 2 minutes. Flip the bread and repeat on the other side. Keep the bread on the baking tray.
4. To assemble the sandwiches, place the sliced turkey onto each piece of toast, then portion the halved cherry tomatoes evenly over the four slices. Spoon ¼ cup of the mornay sauce over the turkey and tomatoes. Sprinkle the remaining cheese on top. Place the tray back underneath the broiler and cook until the sauce starts to bubble and turn brown.
5. Garnish each piece of toast with two slices of bacon and the sliced chives.