



Kentucky Hot Browns



Ingredients, Sauce:

- 2 ¼ cups whole milk
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups shredded sharp white cheddar cheese (6 ounces)
- ¼ cup freshly grated Parmigiano-Reggiano cheese
- Pinch of freshly grated nutmeg
- Few dashes of hot sauce
- Kosher salt
- Pepper

Ingredients, Sandwiches:

- 16 slices of thick-cut bacon
- 2 tomatoes, cut into eight 1/4-inch-thick slices
- 1 tablespoon canola oil
- Kosher salt
- Pepper
- Eight ½ inch-thick slices of day-old white sandwich bread
- 4 tablespoons unsalted butter, cut into pieces
- 2 pounds roast turkey breast, sliced ¼ inch thick
- 1 ½ cups shredded sharp white cheddar cheese (4 ½ ounces)
- ½ cup freshly grated Parmigiano-Reggiano cheese
- Chopped chives and chopped parsley, for garnish

Method - Make the Sauce:

1. In a small saucepan, bring the milk to a simmer. In a medium saucepan, melt the butter. Add the flour and whisk over moderate heat for 1 minute. Gradually whisk in the hot milk and bring to a boil. Cook, whisking, until thickened, about 5 minutes. Remove the pan from the heat and whisk in both cheeses until melted. Stir in the nutmeg and hot sauce and season with salt and pepper.

Method - Make the Sandwiches:

1. Preheat the oven to 425°. Arrange the bacon on a rack set over a baking sheet. Cook until golden and crisp, about 30 minutes.
2. Preheat the broiler. Arrange the tomato slices on a baking sheet, drizzle with the oil and season with salt and pepper. Broil 6 inches from the heat until lightly charred, 1 to 2 minutes per side; keep warm.

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3. Arrange the bread on a foil-lined baking sheet and spread each slice with $\frac{1}{2}$ tablespoon of the butter; season with salt and pepper. Broil until lightly toasted, about 2 minutes. Flip the bread and toast for 1 minute. Top each toast with some turkey and a slice of tomato. Spoon the sauce on top and sprinkle on both cheeses. Broil until the cheese is melted and golden brown, 2 to 3 minutes. Transfer the sandwiches to plates and top with the bacon. Garnish with chopped chives and parsley and serve hot.