

The Hot Brown

Ingredients

- 1/2 cup all purpose flour
- 1 cup heavy cream
- 1 cup milk
- 1 cup + 2 Tbsp Pecorino Romano Cheese, shredded
- pinch nutmeg
- salt & pepper to taste
- 4 slices Texas toast
- 1 lb roasted turkey breast, thickly sliced
- 2 Roma Tomatoes, sliced in half
- paprika, to taste
- minced parsley, to taste
- 4 slices cooked bacon

Directions

Preheat broiler.

Melt butter in a medium saucepan over medium-low heat. Gradually whisk in the flour until it forms a thick paste. Continue cooking the paste for 2 minutes, stirring frequently. Whisk in the cream and milk, bring heat up to medium and bring to a simmer. Turn off the heat and gradually whisk in 1 cup shredded Pecorino Romano cheese. Continue whisking until the sauce is smooth. Add the nutmeg, salt and pepper and set aside.

Cut the crusts off the bread slices. Cut two of the slices in two diagonally. Transfer bread to a rimmed baking sheet or oven-safe dish. Place 1/2 lb of turkey breast slices on each of the whole bread slices. Top turkey with 2 slices of tomato. Pour the sauce on top of the tomatoes. Transfer the dish to the broiler and cook until the cheese begins to brown. Remove from the broiler and add the bacon to the sandwiches, in the shape of a cross. Sprinkle with the remaining cheese, paprika and parsley. Transfer to a plate and serve.