

Recipe adapted from *Southern Living*, October 2007.



Kentucky Hot Browns

6 slices wheat or multi-grain bread
18 slices deli-roasted turkey breast
1 onion, sliced and caramelized
Parmesan cheese sauce
1/3 c bacon crumbles
2 tomatoes, sliced
1/4 c Parmesan cheese

Parmesan Cheese Sauce

1-1/2 T butter
2 T flour
1 c skim milk
1/2 c shredded Parmesan cheese
1/4 t salt
1/4 t pepper
1/4 t paprika
Hot sauce to taste (optional)

Preheat the boiler. Next heat a small sauce pan over medium-high heat. Melt the butter and whisk in the flour. Whisk continuously until the mixture is golden and lumpy. Next gradually whisk in the milk and bring the sauce to a boil. Whisk until thickened, about one to two minutes. Finally add the cheese and seasonings and whisk until smooth. Add a dash of hot sauce if desired. Remove the sauce from heat and use immediately.

To prepare the hot browns, line a baking sheet with foil and place the six slices of bread on the foil. Top each slice of bread with three turkey slices, caramelized onions and cheese sauce. Place the baking sheet in the broiler and roast until the cheese is bubbly and browned, two to five minutes.

Remove the hot browns from the oven and top with tomatoes, bacon crumbles and parmesan cheese. Serve immediately.