



# Noreen's Kitchen

## Kentucky Hot Brown Sandwich

### Ingredients

1-pound roasted turkey breast, sliced  
2 slicing tomatoes sliced thick  
½ pound cooked bacon strips  
4 slices toasted sourdough bread  
SAUCE:  
2 tablespoons flour  
2 tablespoons butter  
4 cups milk  
2 cups Monterey jack cheese shredded  
½ cup parmesan cheese, grated

### Step by Step Instructions

To prepare the sauce:

In a saucepan, melt butter over medium high heat.

Add flour and whisk together creating a roux. Whisk until you can smell a nutty aroma and the flour mixture is a very light brown.

Add milk and continue whisking over the heat until thickened. This can take 3 to 5 minutes.

Once sauce has thickened, remove from heat and stir in both cheeses. Continue stirring until the cheese has melted and the sauce is a smooth consistency. If needed, add a bit more milk if the sauce is too thick for your liking.

To build sandwiches:

Preheat your broiler.

Place toasted bread slices on a rimmed baking sheet.

Lay on Turkey, tomatoes, and bacon in that order.

Ladle some of the sauce over each sandwich.

Place sandwiches under the broiler for 2 to 3 minutes or until browned and bubbly.

**ENJOY!!**