

Kentucky Hot Browns

4 thick white bread slices, lightly toasted

3/4 lb sliced roasted turkey

1 cup shredded Parmesan cheese

3 plum tomatoes, sliced

8 bacon slices. cooked

Mornay Sauce*

Arrange bread in 4 lightly greased broiler-safe individual baking dishes (or 1 large baking dish.)

Divide turkey evenly among top of bread slices.

Pour Mornay sauce over turkey; sprinkle with cheese.

Broil 6" from heat 3 - 4 minutes or until bubbly and lightly browned; remove from oven.

Top with bacon; place tomato slices around each sandwich. (If cooked in 1 pan, remove to serving plate before adding bacon and tomato.)

Serve immediately.

***Mornay Sauce:** Melt **1/2 cup butter** in a 3-quart saucepan over medium heat. Whisk in **1/3 cup all-purpose flour**; cook, whisking constantly, 1 minute. Gradually whisk in **3 1/2 cups milk**. Bring to a boil, and cook, whisking constantly, 1 - 2 minutes or until thickened. Whisk in **1/2 cup shredded Parmesan cheese, 1/4 tsp salt, 1/4 tsp black pepper.**