

## Hot Brown Recipe

### Ingredients

4 oz. Butter

Flour to make a Roux (about 6 tablespoons)

3 – 3 ½ cups Milk

1 Beaten Egg

6 tablespoons Grated Parmesan Cheese

1 oz. Whipped Cream (optional)

Salt and Pepper to Taste

Slices of Roast Turkey

8-12 Slices of Toast (may be trimmed)

Extra Parmesan for Topping

8-12 Strips of Fried Bacon

Melt butter and add enough flour to make a reasonably thick roux (enough to absorb all of the butter). Add milk and Parmesan cheese. Add egg to thicken sauce, but do not allow sauce to boil. Remove from heat. Fold in whipped cream. Add salt and pepper to taste.

For each Hot Brown, place two slices of toast on a metal (or flameproof) dish. Cover the toast with a liberal amount of turkey. Pour a generous amount of sauce over the turkey and toast. Sprinkle with additional Parmesan cheese. Place entire dish under a broiler until the sauce is speckled brown and bubbly. Remove from broiler, cross two pieces of bacon on top, and serve immediately.