



Kentucky Hot Brown Sandwiches

Inspired by Nicki Pendelton Wood in "Southern Cooking for Company"

- 1/2 cup butter and Tablespoon butter
- 6 Tablespoons all purpose flour or as needed
- 3 cups milk
- 1/2 cup fine shredded Parmesan cheese
- 1 large egg beaten
- Salt and black pepper to taste
- 2 cups sliced fresh mushrooms
- 4 slices bread, toasted
- 1 to 2 medium tomatoes, thinly sliced
- 1 pound thinly sliced cooked turkey
- 2 Tablespoons fine shredded Parmesan cheese
- 8 slices bacon, cooked

Make the sauce: In a large saucepan over medium heat, melt 1/2 cup butter; stir in about 6 Tablespoons flour, stir butter to absorb the flour. Slowly whisk in the milk. Stir in about 6 to 8 Tablespoons fine shredded Parmesan cheese. Add lightly beaten egg and cook stirring until sauce thickens, do not boil. Remove from heat; season with salt and black pepper.

Cook the mushrooms: Melt the remaining 1 Tablespoon butter in 10 inch skillet over medium high heat, cook; stir the mushrooms until soft.

Preheat the broiler. For each sandwich, place 1 slice toasted bread onto a broiler proof dish or plate. Cover the toast with about 1/4 cup cooked mushrooms; add a couple of tomato slices. Top with a generous amount about 4 ounces cooked turkey. Pour about 3/4 cup sauce over the sandwich; sprinkle with Parmesan cheese as desired. Repeat with the remaining ingredients, making 4 open faced sandwiches.

For each sandwich: Place sandwich under a boiler; broil until the sauce is speckled brown and bubbly. Remove the sandwich from the broiler; cross two slices cooked bacon over the top of each sandwich. Serve hot. Makes 4 sandwiches

Cook's Notes: In place of fresh mushrooms, I used dried wild mushrooms. I soaked the dry mushrooms in hot boiling water for about 30 minutes or until tender. I chopped the softened large mushrooms into smaller pieces; then sautéed them lightly in butter. The next time I prepared this sandwich, I added fresh cranberry sauce and it gave the sandwich a real Thanksgiving flavor. Just yummy!

About the Recipe: Add a touch of class to your party by serving these delicious hot sandwiches. Prepare the sauce, mushrooms, bacon, and tomatoes ahead of time; then warm the sauce in a low power microwave. It's easy fixin'' with a quick trip under the broiler, which gives you steamy party-perfect, hot, knife 'n fork sandwiches.