

Ingredients



2 tbsp (30 mL) unsalted butter
1 ½ tbsp (22 mL) all-purpose flour
1 cup (250 mL) milk
1 oz. (30 g) Parmesan cheese, finely grated (½ cup/125 mL), divided
4 oz. (125 g) white cheddar cheese, coarsely grated (1 cup/250 mL)
1/8 tsp (0.5 mL) black pepper
Sandwich
6 slices toasted sandwich bread
½ lb. (250 g) sliced deli turkey or leftover turkey
2 Roma tomatoes, sliced
12 slices fully cooked bacon
Salt and pepper
1/8 tsp (0.5 mL) paprika
1 tbsp (15 mL) finely chopped parsley

Kentucky Hot Browns

Instructions

- Set the oven to broil and position the rack at least 5" (13 cm) away from the heat.
- Lay bacon in air fryer basket/tray at 390 degrees for 10 minutes or long depending on thickness.
- For the Mornay sauce, make a roux by melting the butter in a saucepan over medium-low heat. Whisk in the flour and cook for 1 minute. Add the milk and cook until thickened, about 2–4 minutes; continue whisking. Add ¼ cup (60 mL) of the Parmesan, white cheddar, and black pepper. Whisk until combined; remove from the heat.
- Place the toasted bread on the Stone Bar Pan. Evenly divide the turkey on the bread and top with 2 slices of tomato. Season with salt and pepper.
- Evenly pour the Mornay sauce onto each sandwich and place 2 slices of bacon crosswise on top. Broil until the bacon is crisp, about 1–2 minutes (see cook's tips).
- Top each hot brown with paprika, the remaining Parmesan, and parsley.

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