

7580 Kentucky Hot Brown

Ingredients:

8oz Slices Oven Roasted Turkey
½ cup Mornay
4 Slices Crisp Bacon
4 Kentucky Proud Tomato Slices
2oz Shredded Parmesan.
1 pinch Kentucky Proud Fresh Parsley
2 Slices Sour Dough Bread

Preparation Instructions:

Toast bread, slice in half and set aside.

Slice 4oz of warmed turkey and stack onto toasted bread. Top with 2 tomato slices, 2 pcs crisp bacon, mornay and shredded parm. Place under broiler for 3-4 minutes or until parmesan cheese melts. If you need our recipe for mornay, you're going to have to reach us through the phone numbers listed on our business cards.

Here's where we get to have some fun and as one famous chef says "kick it up a notch".

Traditional, No Way...What's the point of cooking if you can't have fun with it! Bring in the Wine!!!! We are topping our Hot Brown's with caramelized onion!! I'm an onion lover so I say slice 1 large onion; you can always freeze whatever you don't use for up to 3 months.

Trim the tip and root from the onion, cut it in half and remove the skin. Slice the onion from root to stem into thin slices.

Place your skillet over medium heat and melt 1 tablespoon of butter. Once melted add onions to the pan and stir them gently to coat with butter.

Check the onions every 5 to 10 minutes. Stir the onions and scrape up any fond that forms on the bottom of the skillet. Exact cooking times will vary with the number of onions you're cooking, their liquid and sugar content, and their age. If the onions are cooking too quickly (burning) reduce the heat, the caramelization process can take up to 45 minutes. Once onions are completely caramelized add ¼ cup of White Noise. As the liquid bubbles, scrape up the fond and stir it into the onions.

Spoon as much or as little of the caramelized onion on top of your Hot Brown add a pinch of finely chopped of Kentucky Proud fresh parsley. Enjoy with a glass of White Noise.

Makes 2 serving

