

# Kentucky Hot Browns

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## Ingredients

cooked turkey meat  
sourdough bread, sliced  
¼ cup all purpose flour  
1/2 cup sharp cheddar cheese  
1/2 cup greyer cheese  
1/2 cup parmesan cheese  
1 pound bacon  
large heirloom tomatoes, sliced  
½ pound mushrooms, sliced  
2 cups milk  
2 tablespoons all purpose flour  
2 tablespoons butter  
herb's de Provence  
scallions, chopped  
ground nutmeg  
salt  
ground pepper

## Directions

Turn on oven broiler.

Cook bacon in a frying pan.

Caramelize the sliced tomatoes in the frying pan with salt and pepper.

Sauté the mushrooms in butter.

Start the cheese sauce by creating a roux with the flour and butter in a sauce pan over medium heat.

Add the milk and stir until the roux is combined.

Whisk in the cheese.

Add ground nutmeg, herbs, salt, and pepper to taste.

Place sourdough bread slices on a cookie sheet and toast in the oven.

Remove the cookie sheet from the oven.

Build each open faced sandwich as follows:

Add cooked turkey meat to the toasted bread.

Cover with sautéed mushrooms.

Place tomato slices on top.

Add 2 slices of bacon.

Cover with cheese sauce.

Sprinkle scallions on top.

Add ground pepper to taste.

Place in the broiler until golden brown and bubbly.