



## Kentucky Hot Brown

Recipe By JOHN GIFALDI

SERVES: 4-6

### INGREDIENTS:

- ☐ 1/4 cup butter
- ☐ 1/4 cup all-purpose flour
- ☐ 4 cups 2% milk
- ☐ 1 large egg
- ☐ 3/4 cup grated Parmesan cheese, divided
- ☐ 1/4 teaspoon salt
- ☐ 1/4 teaspoon pepper
- ☐ 12 slider rolls, toasted
- ☐ 2 pounds thinly sliced cooked turkey
- ☐ 1/4 tsp. paprika
- ☐ 6 bacon strips, cooked and crumbled
- ☐ 1 cup tomatoes, sliced
- ☐ 1 tsp. minced fresh parsley

### DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F. In a large saucepan, melt butter over medium heat. Stir in flour until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook until slightly thickened, 6-8 minutes. Remove from heat.
- ☐ 2. In a small bowl, lightly beat the egg. Gradually whisk in 1/2 cup sauce. Slowly return all to the pan, whisking constantly. Add 1/2 cup of Parmesan cheese, salt, and pepper. Cook and stir until thickened. (Do not allow it to boil.)
- ☐ 3. In a greased 13x9 inch baking dish, layer toasted slider rolls and turkey. Pour sauce over the top. Sprinkle it with paprika, bacon, and the remaining 1/4 cup of Parmesan cheese.
- ☐ 4. Bake until heated through, 20-25 minutes. Top with tomatoes and parsley.

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