



## Hot Brown, It's Thanksgiving Turkey Leftovers!

If you are like me, you made sure you roasted enough turkey to have leftover turkey for sandwiches and maybe something special. One of my family's favorites and dinner tonight is the Hot Brown and Hot Brown Soup. Actually, the Hot Brown is an open-faced sandwich of cooked turkey breast smothered in cheddar cheese sauce with cooked bacon and tomato, broiled 'til bubbly, that was created at the Brown Hotel in Louisville, Kentucky. I've made it even easier to make and serve by creating a Hot Brown Soup with all the flavors of the original Hot Brown. Here are both recipes so you can have the Hot Brown of your choice. Enjoy!

### Hot Brown Soup

¼ Cup	Butter
¼ Cup	Minced Onion
¼ Cup	All-Purpose Flour
¼ Tsp.	Garlic Salt
¼ Tsp.	Dry Mustard (optional)
4 Cups	Milk
1 Cup	Shredded Sharp Cheddar Cheese
1 Cup	Chopped cooked Turkey Or ½ cup each of cooked Turkey and Ham

Toppings: Shredded Cheddar, Crumbled Cooked Bacon,  
Chopped Tomato, Chopped Fresh Parsley, Grated Parmesan

Melt the butter in a heavy large saucepan over medium heat. Add onion and sauté until tender, about 4 minutes. Add flour, garlic salt, and dry mustard if using. Cook, stirring constantly for 1-2 minutes. Gradually stir in milk, cooking until thickened and bubbly. Reduce heat to low and stir in cheese until melted. Add turkey (and ham if using) and cook, stirring occasionally, until heated. Do not boil. Serve with desired toppings and enjoy!!

### Louisville Hot Brown

1/3 Cup	Butter
1/3 Cup	Flour
3 Cups	Milk (or can use 2 cups milk and 1 cup chicken broth)
1-1/2 Cups	Shredded Sharp Cheddar Cheese
1/4 Tsp.	Dry Mustard (optional but good)
1/2 Tsp.	Salt
1/4 Tsp.	Ground Pepper

\*\*\*Some prefer this recipe with a white Parmesan sauce rather than the cheddar cheese sauce my family favors. You can substitute ½ cup freshly grated Parmesan Cheese in lieu of the Cheddar if you wish and can make it creamier by substituting ½ heavy cream and ½ milk for the milk in the recipe. It's very versatile.

12	Slices of White Bakery Bread, crusts removed and toasted
12-18	Thin slices of Cooked Turkey
12	Slices of Tomato
12	Slices of Bacon, cooked
¼-1/2 Cup	Parmesan Cheese, freshly grated

To prepare the sauce:

Melt butter in a saucepan over medium heat; stir in the flour, salt and pepper. Cook the mixture for a minute or two, stirring constantly. Gradually add the milk, stirring with a whisk. Cook 3-5 minutes or until thick, stirring constantly. Remove from heat. Add cheddar and mustard if using. Stir with a whisk until smooth. Keep warm.

Preheat broiler.

Toast bread and cut diagonally into two. Arrange 4 toast slices in individual au gratin dishes or heatproof dish or try the 9 x 13 casserole pan method below. Top toast slices with 2 thin slices of turkey and drizzle about ½ cup sauce over turkey. Top with tomato slices and sprinkle with Parmesan cheese. Broil for 5 minutes or until thoroughly heated and lightly brown. Crisscross two slices of bacon over sandwich and place under broiler for 1-2 minutes. Serve immediately. This recipe makes 6 servings.

Variation: For a twist, you could assemble this hot brown in a heatproof bowl, layering a toast point, shredded cooked turkey, sauce, crumbled cooked bacon, tomato slice and sprinkling of Parmesan Cheese.

9 x 13 Variation: Place whole pieces of toast in 13 x 9" heatproof dish and layer the turkey or top with shredded turkey, crumbled bacon, tomato slices or wedges, parmesan cheese and broil all together – serve from dish.

Either way you serve your leftover turkey in a Hot Brown, it'll be a delicious hit!!  
Hope your Thanksgiving was terrific.

**Jungle Jim's Margie Potts**