

HOT BROWN

A twist on the classic from Head Chef Lester Miller at Stella's Kentucky Deli

INGREDIENTS

Hot Brown Base

- 1 slice high-quality French bread
- 1 thick tomato slice, diced
- ¼ lb. sliced local turkey breast
- 2 slices cooked bacon, chopped
- 4 oz. Stella's Mornay Sauce
- Pinch of salt & pepper
- Parsley or microgreens to garnish

Stella's Mornay Sauce

- ½ stick unsalted butter
- ¼ cup all-purpose flour
- 2 cups heavy whipping cream
- ½ cup grated cheddar cheese
- ½ teaspoon salt (season to taste)
- Pinch of black pepper

HOT BROWN BASE

In a lightly oiled cast iron skillet or cast iron griddle on medium flame, sear bread quickly on both sides and transfer to a plate. Add tomatoes to skillet/griddle with salt & pepper and cook until faint char appears on surface of the tomatoes, remove and stack on top of bread. Add turkey and sear until hot and browning begins, stack turkey on top of tomatoes. Add bacon to cook surface and warm quickly, stack on top of the turkey. Ladle Mornay on top of stack, finish with a tuft of parsley, sprouts or microgreens and serve.

STELLA'S MORNAY SAUCE

Make roux by melting butter in saucepan over medium heat. Add flour and whisk until completely incorporated, then cook for 30 seconds. Add cream slowly, whisking constantly until thickened (5-10 min.) Once thick & hot (approx. 160 degrees), add cheese and whisk until smooth. Be careful not to scald the bottom or let the sauce get too hot, or the sauce will be grainy. Yields enough sauce for 5-6 Hot Browns.

Rooted in Kentucky tradition, a hot brown is an open-faced sandwich of turkey and bacon, covered in Mornay cheese sauce and baked to a crisp perfection. Stella's recipe is a twist on this classic dish, and was included on USA Today's "Top 10 Hot Browns in Kentucky" along with Winchell's and Ramsey's.