**MINI HOT BROWNS**

INGREDIENTS:

1 BAGUETTE, SLICED INTO 30 ½ -INCH SLICES

2 CUPS MEDIUM CHEDDAR MORNAY SAUCE (SEE SEPARATE RECIPE)

8 OUNCES THINLY SLICED TURKEY

10 STRIPS OF BACON, CUT INTO THIRDS, COOKED UNTIL ALMOST CRISP

4 ROMA TOMATOES, SLICED

½ CUP GRATED PARMESAN CHEESE

METHOD:

ARRANGE BAGUETTE SLICES ON A PARCHMENT PAPER-LINED BAKING SHEET. SPREAD

1 TEASPOON OF MORNAY SAUCE ON EACH SLICE OF BAGUETTE. DIVIDE TURKEY &

PLACE EVEN AMOUNTS ON EACH BAGUETTE SLICE. SPREAD 1 TEASPOON OF MORNAY

ON TURKEY & TOP WITH A PIECE OF BACON, MORE MORNAY AND A SLICE OF

TOMATO. SPREAD 1 TEASPOON OF MORNAY ON TOP & SPRINKLE WITH PARMESAN

CHEESE. BAKE AT 400 DEGREES FOR 12 TO 15 MINUTES, UNTIL HOT & BUBBLY.

VARIATION:

USE MEDIUM, COOKED SCALLOPS INSTEAD OF TURKEY.

**MORNAY SAUCE**

INGREDIENTS:

2 TABLESPOONS UNSALTED BUTTER

2 TABLESPOONS ALL-PURPOSE FLOUR

1 CUP MILK

¼ CUP GRATED CHEESE, SUCH AS GRUYERE,

CHEDDAR OR SWISS

½ TEASPOON SALT

METHOD:

MELT BUTTER IN A SAUCEPAN OVER LOW HEAT. ADD FLOUR & COOK ROUX FOR 2-3

MINUTES. ADD HEATED MILK & COOK OVER LOW HEAT UNTIL SAUCE THICKENS. THIS

IS NOW A BECHAMEL SAUCE. STIR IN CHEESE & SALT UNTIL SAUCE IS SMOOTH.

NOTE: IF THIS SAUCE IS TO BE USED FOR HOT BROWNS, USE ONLY SHARP CHEDDAR

CHEESE.