

Kentucky Hot Browns - Recipe of Mrs. Robert J. Cope, Lexington Women's Club,
Lexington, KY
(makes 8 servings)

- 2 tbsp. butter or margarine
- 1/4 cup all purpose flour
- 2 cups milk
- 1/4 cup shredded sharp cheddar cheese
- 1/2 cup grated parmesan cheese
- 1/2 tsp Worcestershire Sauce
- 16 slices toast
- 1 lb cooked turkey, thinly sliced
- 8 slices tomato
- 8 strips bacon, cooked until nearly done

In a medium saucepan, melt the butter or margarine. Add the flour and stir well. Add the milk, cheddar cheese, HALF the parmesan, and Worcestershire sauce all at once. Cook stirring constantly, until the sauce is thickened and bubbly. Remove from heat, but keep warm.

Cut the toast into triangles. Place on a baking sheet or in individual serving dishes. Arrange the turkey slices on the toast and pour the hot cheese sauce over all. Place the tomato slices and bacon and sprinkle with the remaining parmesan. Bake at 425 for 5-10 minutes until bubbly.

If you wish, you can substitute half ham for half of the turkey, and layer it with the turkey, or you can use all ham.

To make it in casserole form, layer the toast and turkey together in the bottom of a 9x13 pan, then proceed as before, adding sauce, tomatoes, bacon and parmesan. Bake at 350 for approximately 15 minutes if everything is warm, or 45 minutes if everything has been refrigerated.