



Kentucky Hot Brown Sliders



Ingredients

- 8 brioche slider buns or sweet dinner rolls, halved, buttered and toasted
 - 1lb. roast turkey, sliced thin (turkey from the deli works just fine)
 - 8 strips of bacon, cooked and cut in half
 - 8 thin slices of tomato
 - Toothpicks
- For the Mornay sauce:
- 2 cups milk (or heavy cream, for a richer sauce)
 - 1 TB minced garlic
 - 1 TB minced yellow onion or shallot
 - 1 C shredded cheese of your choice – sharp cheddar, or a Swiss cheese like Gruyere work great – or even better, a mixture of a few cheeses
 - 2 TB all-purpose flour
 - 2 TB butter
 - 1 TB Frank's Red Hot or other vinegar-based hot sauce, like Tabasco

To make the Mornay:

Melt butter in a saucepan on medium heat until sizzling. Add minced garlic and onion, and sauté until translucent. Add flour, stirring constantly with a wooden spoon until the mixture begins to brown and stick to the bottom. Add milk and whisk until the sauce begins to simmer and thicken. Turn the heat off, add cheese, cover, and wait five minutes. Whisk the sauce until smooth. Transfer the sauce into a container to cool completely in the refrigerator.

To assemble the sliders:

Preheat your oven to 350 degrees. On a baking sheet, lay out all the slider bottoms, and reserve the tops. Start with 2 oz of sliced turkey on each bottom, then a tomato slice, and a strip of bacon (two halves). Taking your cool sauce, which should be quite hardened after being refrigerated, and using a tablespoon, scoop a generous helping onto each slider, being careful that it doesn't slide off. Add your slider top, and gently press down to spread the Mornay. Put a toothpick through the top to hold in place. Toast for five minutes, or until the Mornay begins to drizzle down the side of the sliders. You may have a little extra Mornay after assembly – it can be gently reheated in the microwave and served as an extra dipping sauce.