

Betty's Version of Brown Hotel's Hot Brown Sandwich Recipe



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In this video, Betty demonstrates how to make the Brown Hotel Version of the Hot Brown Sandwich. This is the sandwich I ordered when Rick and I dined at the English Grill in the Brown Hotel recently. The sandwich is an open-face turkey sandwich with bacon, tomatoes, and a delicate Mornay sauce. It is delicious!!!

(This recipe makes two hot browns.)

Ingredients:

2 oz. whole butter
2 oz. all-purpose flour
1 quart heavy cream
½ cup Pecorino Romano cheese, plus 1 tablespoon for garnish
Salt and pepper to taste
14 oz. sliced roasted turkey breast
2 slices of Texas toast (crust trimmed)
4 slices of crispy bacon
2 Roma tomatoes, sliced in half
paprika
parsley

In a two-quart saucepan, melt butter and slowly whisk in flour until combined and forms a thick paste (roux). Continue to cook roux for two minutes over medium-low heat, stirring frequently. Whisk whipping cream into the roux and cook over medium heat until the cream begins to simmer, about 2-3 minutes. Remove sauce from heat and slowly whisk in Pecorino Romano cheese until the Mornay sauce is smooth. Add salt and pepper to taste.

For each Hot Brown, place one slice of toast in an oven-safe dish and cover with 7 ounces of turkey. Take the two halves of Roma tomatoes and set them along side the base of turkey and toast. Next, pour one-half of the Mornay sauce to completely cover the dish. Sprinkle with additional Pecorino Romano cheese. Place entire dish under a broiler until cheese begins to brown and bubble. Remove from broiler, cross two pieces of crispy bacon on top, sprinkle with paprika and parsley, and serve immediately. I hope you enjoy this famous sandwich! --Betty :)