

Kentucky Hot Brown Sliders

Amy

Yield: 12

Ingredients

- 1 pkg. Hawaiian Savory Butter Dinner Rolls cut in half crosswise
- 1½ Tbsp + ¼ cup salted butter
- 1½ Tbsp all-purpose flour
- 1½ cups heavy cream
- ¼ cup Pecorino Romano cheese plus extra for garnish
- pinch of ground nutmeg
- salt and pepper to taste
- 1 clove garlic minced
- 8 oz. sliced deli turkey breast
- 8 slices of bacon cooked
- 2 roma tomatoes sliced
- fresh chopped parsley

Instructions

Preheat oven 350°

1. In a 2 qt. saucepan, melt 1½ Tbsp of butter and slowly whisk in flour to make a roux. Continue to cook roux for 2 minutes over medium-low heat, stirring frequently. Whisk heavy 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. Add nutmeg, and salt and pepper to taste. Remove from heat and set aside.
2. Place the minced garlic and the remaining ¼ cup of butter into a small saucepan over medium heat until butter is melted.
3. Arrange the bottom half of the rolls in the bottom of an ungreased 13x9-inch baking pan and brush with melted butter. Place the turkey evenly over the bottom half of the rolls. Top with sliced tomatoes. Pour half of the sauce over the sandwiches, then top with sliced bacon pieces and top half of roll. Pour the garlic butter sauce over the top of the rolls.
4. Cover with foil and bake for 10 minutes. Remove the foil and sprinkle with additional pecorino romano. Bake for 2 more minutes. Garnish with parsley and cut into individual sliders. Serve with the remaining cheese sauce for dipping.