

Makes 4 servings

Mornay Sauce

- 2 cups whole milk
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup shredded sharp white cheddar or gruyere cheese
- 1/2 cup freshly grated Parmigiano-Reggiano or Pecorino-Romano cheese
- pinch of freshly grated nutmeg
- few dashes of hot sauce
- salt & pepper to taste

Sandwiches

- 4 slices thick bread
- 1 pound roasted turkey thickly sliced
- 2 roma tomatoes sliced
- ¾ cup sharp white cheddar or gruyere cheese
- ¼ cup freshly grated Parmigiano-Reggiano or Pecorino-Romano cheese
- 8 slices thick cut bacon cooked until crisp
- freshly chopped parsley for sprinkling on top
- paprika for sprinkling on top

Instructions

1. Heat milk in the microwave for 90 seconds.
2. In a large pan over medium heat, melt the butter. Whisk in the flour and cook for 1 minute.
3. Gradually whisk in the hot milk. Cook until the sauce starts to simmer and is thickened, whisking almost constantly, about 3-5 minutes.
4. Remove from the heat and whisk in cheese until melted. Season with nutmeg, salt, pepper, and hot sauce, to taste.
5. Arrange tomato slices on a foil lined baking sheet and drizzle with a little oil and sprinkle with salt and pepper. Broil for 1-2 minutes per side until slightly charred.
6. Butter bread slices and place on foil-lined baking sheets. Toast under the broiler for 1-2 minutes, then flip and toast the other side.
7. Top toasted bread with the turkey, then tomato, then sauce, then sprinkle with additional cheese and broil for 2-3 minutes. Transfer to plates and top with bacon. Sprinkle with parsley or chives and paprika