



Virginia/Crabmeat Hot Brown Sandwich

Recipe from:

Something Different

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Southern Living magazine calls the traditional hot brown sandwich the official sandwich of every southern state. Both variations do Virginia proud.

INGREDIENTS:

- ¼ lb. butter
- ¾ cup all-purpose flour
- 1 quart half & half
- 2 cups Asiago cheese, plus some to top
- 1 tsp. KA Mix (special seasoning blend available for purchase at Something Different)
- ½ homemade bun, buttered and grilled
- 6 oz. sliced smoked turkey breast
- 3 oz. country ham

DIRECTIONS:

Step 1: In medium saucepan, melt butter over medium-high heat. Add flour and cook, stirring constantly, until the roux is pale yellow and frothy, about 1 minute. Do not allow it to brown.

Step 2: Slowly whisk in half & half. Continue to whisk until sauce thickens and boils, about 2-3 minutes.

Step 3: Reduce heat to simmer and season with KA Mix, allowing to simmer 2-3 minutes.

Step 4: Stir in cheese and whisk until melted.

Step 5: Starting with half bun, layer turkey, country ham and cover with warm Mornay sauce.

Step 6: Top with shredded Asiago, arrange tomato slices around side and garnish as desired with paprika, fresh parsley, fresh chives or minced green onion.

Crab Hot Brown: Prepared the same way except crumble a crab cake and grill briefly while bread is browning.