



# PORK BELLY HOT BROWN



## INGREDIENTS

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### HOT BROWN

- 4 oz. Brookwood Farms Smoked Pork Belly (#15016), sliced into two 2 oz. portions
- 2 slices Brookwood Farms Smoked Turkey Roast (#16200)
- 2 ½" Thick Tomato Slices
- 2 slices European Bakers Texas Toast, toasted and cut into triangles
- 2 oz. Land O' Lakes Feather Shredded Monterey Jack and Mild Cheddar
- 3 oz. Land O' Lakes Mornay Sauce

### LAND O' LAKES MORNAY SAUCE

- 32 oz. Land O' Lakes Reduced Cream Sauce
- 8 oz. Whole Milk
- 8 oz. Shredded Gruyere Cheese
- 4 oz. Butter
- 4 oz. Vidalia Onion, ½" diced
- 1 tsp. Kosher Salt
- 1 tsp. White Pepper
- Pinch of Nutmeg

## DIRECTIONS

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### HOT BROWN

1. Heat pork belly and turkey on a flat top or in a cast iron skillet or sauté pan, until all sides are golden brown and the pork belly pieces are crispy on all sides.
2. Arrange toast points on an oven-safe plate, small seasoned cast iron skillet, or baking dish. Top with turkey, then tomatoes, then Mornay Sauce, then pork belly, and finish with the cheese blend.
3. Melt in a preheated convection oven at 350° for 8 minutes, or until cheese is thoroughly melted but not golden.
4. Serve immediately.

### LAND O' LAKES MORNAY SAUCE

1. Sauté onions in butter over medium heat until slightly translucent.
2. Add reduced cream sauce, milk, salt, white pepper, and nutmeg. Bring to a simmer.
3. Add gruyere cheese. Stir constantly until all cheese is melted.
4. Puree sauce with a stick blender until all onions are incorporated.
5. Serve immediately, or keep warm on a steam table on bain marie for up to 4 hours.