**Hot Brown Taco (serves 4-5)**

* 1 lb. Fresh Turkey breast and/or thigh meat (sliced ¼ inch thick, appx. 8-10 tenders)
* 10 strips of cooked bacon (cut in half widthwise)
* 2 C sourdough breadcrumbs\*\*\*
* 3 eggs (beaten)
* 2 C + 4 TBSP all-purpose flour
* 2 tsp Kosher Salt
* 1 tsp cracked black pepper
* 4 TBSP Unsalted Butter
* 3 C Milk (whole or 2%)
* ¼ C Shredded Gruyere Cheese
* ¼ C Shredded Parmesan Cheese
* 4 C Vegetable Oil (can also use olive, peanut, or avocado oil)
* 8-10 small flour tortillas
* 1 C Freshly diced tomatoes
* Diced chives for garnish (optional)

**Turkey Tenders:**

1: Gather 3 shallow bowls to assemble your dredging station. In bowl #1, combine 2 C of AP flour with the kosher salt/cracked pepper (set aside the 4 TBSP of AP flour). Bowl #2 will be for your beaten eggs, and #3 will be for sourdough breadcrumbs. In batches of 2, coat the tenders well with seasoned flour, followed by beaten egg, and finish with sourdough breadcrumbs. Repeat process for remaining tenders and set aside (may also refrigerate if preparing ahead of time).

2: In a high-walled skillet (or cast iron), heat 4 C vegetable oil over medium-low heat to 350-375 F. The easiest way to tell if your oil is ready is by using a thermometer**. If you do not have a thermometer, the easiest and safest method is to stick the end of a wooden spoon into the oil. If you see many bubbles form around the wood and they start to float up, your oil is ready for frying. If it is bubbling hard, the oil is too hot; let it cool a bit and check the temperature again.**

3: Gently place tenders in skillet and fry until golden brown (appx. 2-3 minutes). Once cooked, carefully remove tenders from oil and set on a paper towel lined plate to cool and absorb excess oil.

**Mornay Sauce:**

1: In a small sauce pot, gently heat 3 C milk over low heat (appx, 2-3 minutes stirring occasionally). Once you notice a slight bit of steam rising from the milk, remove from heat and set aside. \*Alternatively, you may heat in a microwave-safe dish for 1 minute\*

2: In a medium sized sauce pot, melt the 4 TBSP unsalted butter over medium low heat. Once the butter is fully melted, sprinkle in reserved 4 TBSP of AP flour and whisk firmly until a smooth, blonde-colored paste is formed (roux). Reduce heat to low and cook roux for appx. 2 minutes, whisking constantly. \*You will know that the roux has been properly cooked once you begin to notice a smell similar to burnt popcorn.\*

3: Pour 1/3 of the heated milk into the roux pot and whisk until thickened (still at low heat). Slowly add the remaining 2/3 heated milk, whisking constantly, until a smooth, white sauce has formed. Add ¼ C gruyere and ¼ parmesan cheeses and whisk until cheeses have fully melted. Remove from heat. \*Taste your sauce! At this point, additional spices/flavorings may be added to best suit your desired flavor profile (extra salt/pepper, paprika, onion powder, etc.)\*

Place 1-2 turkey tenders and 1-2 strips of cooked bacon on flour tortilla, drizzle generously with mornay sauce, and garnish with desired amount of diced tomatoes and chives (optional). Enjoy!

\*\*\*Homemade sourdough breadcrumbs:

½ loaf or appx. 8-10 slices of sourdough bread (preferably stale)

Preheat oven to 350 F. Slice sourdough into ½” - 1” cubes. On a non-stick baking tray, bake bread cubes until they have lightly browned and are firm to the touch (appx. 12-15 minutes for stale, 16-18 minutes for fresh). Remove from oven and allow to cool. Once cooled, pulse in a blender/food processor until desired consistency is reached.