

Welsh Rarebit

- 2 cups shredded sharp cheddar cheese
- 2 ounces beer (room temperature)
- 1 egg yolk
- 1/4 teaspoon chipotle pepper
- 1/2 teaspoon Dijon mustard
- 1/4 teaspoon salt
- optional: Marmite or Vegemite
- 3 slices good crusty bread
- 1/2 sliced tomato

In a double boiler, slowly melt cheese.

Combine warm beer and egg yolk.

Slowly add beer/egg mixture to cheese, and stir in.

Once cheese mixture is smooth, add chipotle pepper, Dijon mustard, salt, and optional Marmite, and stir until smooth.

Toast the bread. Pour cheese mixture over toast and tomato slices, and serve.

Serves: 1 to 2

Preparation time: 15 minutes

— [Subscriptions \(1\)](#)

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