

WELSH RAREBIT



TOOLS

725C
Measuring
Cup



SG205BH
Box Grater



722
5-Pc Measuring
Spoon Set



W12
Wooden Spoon



CW7004BK
Tri-Ply Sauce Pan

RECIPE

Ingredients

50g / 2oz flour
50g / 2oz butter
250ml / 9oz strong beer
250g / 9oz strong cheddar

2 tsp English mustard
2 tbsp Worcestershire sauce
Black pepper
4 large slices granary bread

Directions

In a small saucepan melt the butter and make a roux with the flour. Cook for a couple of minutes, stirring to prevent the roux from burning. Stir in the warm beer by degrees, until you have a thick but smooth sauce. Add the grated cheese, mustard and Worcestershire sauce and stir until melted. You should now have a thick paste. Season well with black pepper. Lightly toast and butter the bread, then pile up the cheesy mixture on each slice. Cook under a hot grill for a few minutes, until browned and bubbling.

ENJOY!



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