

Recipe adapted from Alton Brown on the Foodnetwork.



Welsh Rarebit

- 2 T butter
- 2 T all-purpose flour
- 1 t Dijon mustard
- 1 t Worcestershire sauce
- 1/2 t kosher salt
- 1/2 t fresh ground black pepper
- 1/2 c a dark ale
- 3/4 c heavy cream
- 1-1/2 c shredded white cheddar cheese
- Hot sauce to taste
- 6 slices, toasted bread

In a medium saucepan melt the butter and whisk in the flour over a low heat. Stir constantly for 3 minutes. Next whisk in the mustard and Worcestershire sauce, salt and pepper and cook for another minute. Add the beer and stir together, followed by the cream. Whisk until smooth. Slowly incorporate the cheese, stirring constantly, until melted and the sauce is smooth. Serve over toasted bread with hot sauce and an additional sprinkle of shredded cheese.