

House on Kahl Road Cookbook Recipe

Welsh Rarebit

-Dot Stauber

1	pound yellow cheese	1	teaspoon salt
1	tablespoon butter	1/2	teaspoon paprika
1	cup beer	1/4	teaspoon mustard (optional)
1	egg	1/4	teaspoon curry powder (optional)
1	teaspoon Worschestshire sauce		Crushed red pepper (season to taste)

1. Grate the yellow cheese to allow easier melting.
2. On medium low heat melt butter and add beer.
3. When butter-beer mixture is warm, stir in shredded cheese.
4. Beat egg then whisk to butter-beer and cheese mixture.
5. Stir mixture to creamy sauce. Once sauce is evenly cooked (5-10 minutes) and no lumps.
6. Add seasonings.
7. Serve over toast or crackers.

