

BOLD WELCH RAREBIT

INGREDIENTS:

4 thick slices of rustic/wholegrain/rye bread
2 Tbsp. unsalted butter
1 1/2 Tbsp. AP flour
1/3 cup pale ale/stout
1/3 cup half-and-half
3 cups strong, sharp cheddar (English/Irish)

3 tsp. grainy mustard
2 tsp. Worcestershire sauce
1 tsp. hot sauce
2 egg yolk in a small bowl
Kosher salt and fresh ground pepper

Yields 4 Servings

DIRECTIONS:

- Toast bread slices on both sides under the broiler.
- Melt the butter in a heavy bottomed saucepan over low heat. Add the flour and whisk until smooth and cook for 1 minute more.
- Turn heat to medium-low, add beer and cream, whisking constantly. Add cheese in batches, stirring to melt between batches.
- Reduce heat to low and add mustard, Worcestershire and hot sauce, stir to combine. Remove from heat and cool 2 minutes.
- To the bowl of yolks, add 2 Tbsp. of cheese mixture, stirring quickly to temper the egg yolks.
- Add the tempered egg yolks to the cheese mixture and whisk to combine. .
- Place saucepan back over low heat and cook for 2-3 minutes, stirring occasionally, until thickened. Let cool for 3 minutes.
- Spoon Welch rarebit over slices of toast and serve immediately.
- **BROILED** - Preheat broiler to high. Place toast slices on a foil-lined rimmed baking sheet. Take mixture off the heat and cool for 5 minutes. Stir well to combine and carefully spoon cheese onto the toasts, making sure you spread it lightly over the entire piece of bread. Add a generous amount down the center. Place under the hot broiler and watch carefully. Remove when browned and bubbly.