



Rarebit

Welsh Rarebit consists of a savory cheese sauce seasoned with mustard, Worcestershire sauce, and ale or beer. This flavorful mixture is poured over toasted bread or crackers, then broiled until bubble and golden.



Prep: 10 min **Cook:** 10 min **Total:** 20 min **Servings:** 4

Ingredients

4 slices bread
2 Tbs butter
2 Tbs flour
1/3 cup dark beer
1 tsp Worcestershire sauce
1 tsp mustard powder
8 ounces sharp white cheddar, grated
Salt and pepper to taste

Directions

1. Toast the bread
2. Melt butter in a saucepan, then whisk in flour until not lumpy.
3. Pour in beer while whisking, and then add the Worcestershire, mustard powder, salt and pepper.
4. Add the cheese and stir until melted and smooth.
5. Take the pan off the heat and transfer the cheese to another bowl to cool a bit.
6. Spread the cheese on the bread and broil in the oven (or cook in an air fryer) until browned.

