

# Welsh Rarebit

## Master Wizards

Serves 2 -4

Instead of pulling a rabbit out of your hat, try making some rarebit instead. It will impress your guests and it so very delicious. You can also make what is known as a “Horseshoe Sandwich” by laying warmed, thinly sliced ham, turkey or roast beef over the toast and covering it with the rarebit. Have some fruit and salad on the table, too.

3 slices of Texas toast style bread per person

3 Tbsp butter

1 pound shredded sharp cheddar cheese

1 tsp cornstarch

¾ cup of any kind of beer or stout, at room temperature

2 egg yolks, beaten

Tabasco or other hot sauce

Worcestershire sauce

½ tsp Dijon mustard

Make a double boiler by setting a large metal or glass bowl over a pot of simmering water. Melt the butter, and whisk in the cheese, cornstarch, egg yolks and the beer. It will look like a sloppy mess at first, but with low heat and lots of stirring, it will be velvety smooth. You may have to remove the bowl from the over the water a few times and let it cool down if it starts to bubble. Season it with the mustard, one dash of Tabasco and two dashes of Worcestershire, stirring constantly to keep it smooth. Don't let the rarebit cook too long or get too hot, because it will get grainy. While the sauce is cooking, toast the bread and cut in half diagonally. Lay 6 of the triangles in a row on each plate, points facing the same way. Pour the rarebit over the toast on each plate and serve.