



INGREDIENTS

170g old cheddar
1 tbsp flour
2 tbsp butter
1 tbsp Worcestershire sauce
2 tsp Dijon mustard
1/4-1/2 tsp cayenne (depends how hot you like it)
3 tbsp stout beer (or cream)
4, 1" slices of sourdough bread

COOKING INSTRUCTIONS

Preheat broiler to low

1. Add the old cheddar to a mixing bowl along with the flour and mix together. Stir in the butter, Worcestershire, Dijon, cayenne and beer (or cream) and mash everything together with a fork.
2. Toast the bread in a toaster until golden brown.
3. Place the toasted bread on parchment lined baking sheet and spread a generous amount of cheese mixture on each slice of bread. Place under the broiler for 3-5 min until bubbly and brown.

Variations

Buck Rarebit - Add a fried or poached egg on top of the broiled cheese

Granny Smith - Place 4-5 thin slices of Granny Smith apples on the bread before adding the cheese mixture. Broil

Red Pepper jelly - Spread a layer of red pepper jelly on the bread before adding the cheese mixture. Broil