

# THYME & TEMP

## THYME & TEMP'S WELSH RAREBIT

WITH SERRANO HAM & FRIED EGG

*Adapted from Fergus Henderson's legendary collection of recipes, **The Complete Nose to Tail***

4 SERVINGS

30 MINUTES

### INGREDIENTS

2 tbsp unsalted butter  
1 medium sized shallot, finely chopped (about 1/4 cup)  
1 tbsp all purpose flour  
1/4 tsp cayenne pepper  
1/4 tsp smoked paprika  
1 tsp fresh sage, finely chopped  
1 tsp english mustard powder  
1 cup of dark brown ale, porter, or stout  
1 tbsp of Worcestershire sauce  
1/2 lb mature (strong) english cheddar, grated  
1/2 lb emmentaler, grated  
4 slices of thick country style bread

### INSTRUCTIONS

In a medium sauce pan, melt the butter and then saute the shallots until translucent, approx 5 minutes.

Add flour and stir until it "smells biscuity" but don't allow to brown.

Stir in the cayenne, mustard powder, sage, and mustard until evenly coated, continuing to stir for approx 2 minutes.

Slowly pour in beer and Worcestershire and bring to almost a boil before reducing heat to medium-low. Add the cheese in handfuls, allowing each bit to melt evenly until all has been added and the sauce becomes smooth. Don't allow liquid to boil or cheese to separate. You will stir frequently during this process.

Spread sauce over the top of each slice of bread liberally and then place under a broiler until the sauce is bubbly with spots of brown. Remove from heat and serve.

Or...

For breakfast, add some ham or bacon and serve with a fried or poached egg on top.

