



CLASSIC WELSH RABBIT

- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Tablespoon Dry Mustard
- 1 Cup Milk
- 1 Tablespoon Worcestershire sauce
- 1/8 Teaspoon Cayenne
- 1/2 Pound Cheddar Cheese, Broken into small pieces
- 3 Tablespoons Beer

DIRECTIONS

1. Melt butter in the top of a double broiler.
2. Add flour and dry mustard to butter and mix.
3. Gradually add milk, stirring until the mixture thickens.
4. Add Worcestershire sauce and cayenne pepper.
5. Add cheese and stir until cheese is melted.
6. Add beer, stir in and serve warm.