

WILD IN THE KITCHEN

Time for some cheese

By Jerry Marlowe

Special to the Times-Reporter

Culinary greetings to all you kind readers of my Wild In The Kitchen formulas.

Hopefully you will be hungry enough to give my attempt to lure you back to your stoves once again. With all that snow that greeted me this morning I felt you might need a recipe to ward off the cold snap that arrived in our town last week. I do want to give Will Jones some credit here because that is the title of his cookbook "WILD IN THE KITCHEN." He included a perfect recipe to warm the cockles of our hearts that I know you will enjoy.

WELSH RAREBIT ALA WILL JONES

Here is what you must gather up.

$\frac{2}{3}$ cup of good beer or ale. I personally enjoy George Killian's Irish Red but use whatever you enjoy.

1 pound natural cheddar cheese grated

2 tbs flour (we like Wondra)

2 tsp English mustard

2 tsp Worcestershire sauce

1 tsp good sweet Hungarian paprika

3 tbs cream

2 tbs butter

Heat the beer over boiling water in the top of a double boiler. Dredge the grated cheese with the flour. When the beer is hot, sprinkle in the cheese a little at a time, blending it into the beer.

When the mixture is thick, blend in the remaining ingredients. Pour it into the casserole. (At this point Will has an unsportsmanlike option; he says skip the casserole



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and just serve this rarebit over toast for three or four people.)

Now as long as we are dealing with Will and my ancestry how about a Welsh Baked Cheese Dish.

This will warm the cockles of your heart as my grandma use to say on a winter day. Grandpa Humphrey Stratton insisted on this one once a week.

$\frac{1}{2}$ pound cheddar cheese, diced

3 eggs separated salt and pepper

Cover the bottom of a lightly buttered pie tin with the cheese and place in the oven at 250 degrees to start to melt. Beat the egg whites until stiff. Add the yolks and a dash of salt and pepper and beat again until well blended. Now pour the eggs over the partially melted cheese and bake at 350 to 375 degrees until the eggs puff and brown slightly. Serve it at once. That will make two or more servings depending on everyone's appetites.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.