

NORTH COAST BREWING

THE BEST BEERS IN THIS WORLD...OR ANY OTHER.

Recipe O' the Season North Coast Brewing

ACME WELSH RAREBIT, AKA MAC 'N' CHEESE

Ingredients:

- 8 oz. grated Lancashire Cheese
- 5 oz. Acme Pale Ale
- 1 lb. elbow macaroni or brown bread for toast
- 2 oz. butter
- ½ tsp paprika
- 1 tsp Coleman dry mustard
- 2 egg yolks beaten

To Make Cheese Sauce:

Melt butter in a double boiler over low heat. Add grated cheese. Stir. Add beer slowly stirring or hand whisking until smooth. Stir in paprika, mustard, and eggs. Keep stirring until warm throughout. Never let this mixture bubble or boil. When thoroughly warm and mixed, add to cooked macaroni or ladle over toast.

Enjoy.



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SEASON

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visit our website:

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