***Welsh Rarebit***

Ingredients

1 small onion, minced

4 oz. bacon, small diced

1 bottle beer

½ cup Flour

2 cups Cheddar Cheese

1 cup heavy cream

2 Tsp. Worcestershire sauce

¼ Tsp. thyme

Salt and pepper to taste

Pumpernickel or some dark Bread

1. In a heavy bottom sauce pan over moderate heat, render the bacon until it browns. Remove with a slotted spoon and reserve.
2. In the bacon fat add the onions, and cook until tender, about 10-15 minutes.
3. Add the flour to the onions and cook for a minute to cook out the raw flour taste.
4. Add the beer, cream and cheese, and bring to the simmer.
5. Add your Worcestershire sauce, thyme, and salt and pepper to taste.
6. Continue to cook until thickened. If it gets too thick add some more cream or milk.
7. Serve hot over toasted bread and sprinkle with the crisp bacon.