

## Welsh Rarebit:

1 teaspoonful of butter  
½ pound of soft American  
cheese, broken into bits,  
½ teaspoonful of salt  
1 teaspoonful of mustard  
A few grains of cayenne  
1 EGG  
¼ cup MAIER beer.

When the butter is melted in the chafing dish, add the cheese and beer. Mix the salt, mustard and cayenne, add the egg and beat thoroughly. When the cheese is melted add the egg mixture and let cook until it thickens. Serve on thin crackers or bread toasted on but one side, pouring the rarebit on the untoasted side.

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