

Toasted cheese

Ingredients:

2 cups cubed mature cheddar-cheese
¼ cup cream
½ teaspoon dry English-style mustard
½ teaspoon Worcestershire sauce
Salt, to taste
Pepper, to taste
6 slices thick bread
Butter
Chutney, to serve



Instructions:

Melt the cheese in a double boiler over hot simmering water and then gradually stir in the cream, mustard, Worcestershire sauce and salt and pepper.

Mix well and set to one side. Taste and adjust seasonings. Toast the bread on one side only and then butter the un toasted side.

Spread the cheese mixture over the buttered un toasted side. Place under a hot grill or broiler and cook until the mixture is bubbling hot and brown in patches, about 3 to 5 minutes depending on the heat of your grill or oven. Serve immediately with a nice chutney or relish on the side.

Tip: This is a yummy form of grilled cheese. The reason I don't recommend it for an afternoon tea party is simply because its gets cold to quickly and not suitable to be left out.

From the Jane Austen Mystery party at <http://www.printablemysterygames.com>