

WELSH RAREBIT



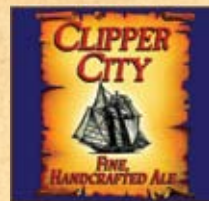
- 3 cups (about 12 ounces) grated Cabot Sharp Cheddar cheese
- 6 oz Clipper City McHenry Lager
- 2 tbs butter
- 1 tbs flour
- 1 tbs Worcestershire sauce
- 1 tsp paprika
- 1/2 tsp dry mustard powder
- 1/2 tsp Tabasco
- 1/2 tsp Old Bay
- French bread, 1-inch slices
- egg yolk, lightly beaten (optional)
- spring onion, chopped (optional)
- dollop lump crab meat (optional)
- 2 strips of bacon (optional)



1. In a double boiler or medium saucepan, melt the butter over medium heat. Add the flour, whisk until smooth.
2. Add small handfuls of the cheese, then small portions of the beer. Mix together. Add the Worcestershire sauce, paprika, mustard, and Tabasco, and Old Bay. Stir constantly. Repeat until all the cheese and beer is added and blended to a smooth consistency.
3. As an option, for more breakfasty texture, remove a small portion, add to the beaten egg yolk, and blend well. Pour back into the cheese mixture and stir until the yolk is cooked.
4. Lightly toast both sides of the bread slices. Spoon some Rarebit over each slice. Broil for a minute or so until the top is bubbly and lightly browned. Remove. Serve immediately. For a regional touch, top with chopped spring onions and crabmeat.

Welsh Rarebit is classic beer fare, mating beer with Vermont Cheddar cheese (that's white Cheddar – after all, there's no such thing as orange milk!). Perfect for breakfast, or in the afternoon, served as fondue or over chips. Use a flavorful beer such as our McHenry Lager or Clipper City Pale Ale or use a darker beer such as our Peg Leg Stout to contribute toasted notes. For regional flair, top with a dollop of crabmeat: 'Chesapeake Rarebit'

⚓ The Clipper City Mission ⚓



Clipper City Brewing Company is named for the famed Clipper ship of Baltimore – a symbol of the Chesapeake Bay area's strong maritime heritage and commitment to craftsmanship of the highest caliber. So we have created a broad portfolio of brands with enough diversity that we have at least one beer that can appeal to everybody – whether your preference

is for a classic American style lager beer, or a big, challenging double IPA! At Clipper City, our mission is to bring back the regional brewery. And in doing so, we have become recognized as one of the east coast's major new-generation of regional breweries.

Supporting the local brewery means more than just supporting local jobs and the local economy. It means supporting local pride!



clippercitybeer.com

How to preserve Cabot Cheddar's wholesome goodness and quality:

- Refrigerate immediately.
- Once opened, re-wrap the cheese tightly in plastic wrap and store in your refrigerator.
- If surface mold develops, simply cut it off and re-wrap cheese in fresh plastic wrap. The flavor and quality of the remainder of the cheese will be unaffected.
- Cheddar can be frozen, but texture will be compromised. Properly wrapped and stored in your refrigerator, our natural cheddar will keep for many months, so freezing is not necessary.
- Storage at warm temperatures for even a few hours may cause natural cheddar to "whey off." This condition occurs when butterfat separates from the cheese and may affect the appearance and aroma. The cheese may still be consumed, but it might be somewhat drier due to loss of moisture. The flavor will not be affected.
- When serving Cabot cheddar as an hors d'oeuvre, allow the cheese to come to room temperature. Texture, flavor and aroma will all be richer and more fully developed.

For generations, New Englanders have enjoyed the cheese produced by their neighbors at Cabot. Now our cheddar, made famous in Vermont and honored throughout the world, is available in your neighborhood.

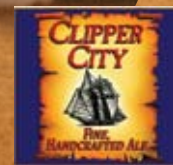


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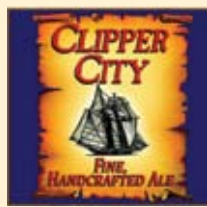
⚓ CLIPPER CITY ⚓ BEER & CHEDDAR PAIRINGS



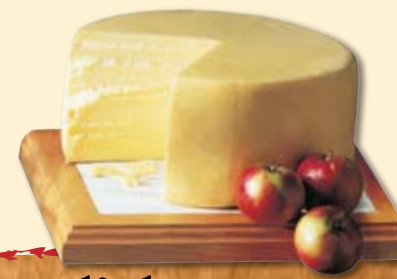
Owned by Dairy Farmers
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GREAT BEER PAIRED WITH AWARD-WINNING CHEDDARS AND GREAT FOOD



Clipper City Ales & Lagers

Cabot Cheddars

Culinary Delights



McHenry Lager

German hops and soft malts delightfully pair this lager – brewed from a late 1940s recipe – with the gracious texture of the Cheddar.



50% Light Cheddar

Give up the fat without giving up on taste. Food critics from the New York Times and Bon Appétit give kudos.

Shrimp Cocktail

A martini glass filled with chilled cocktail of cooked jumbo shrimp and lump crabmeat. Serve with cocktail sauce for dipping and 50% Light Cheddar on the side for snacking.



Clipper City Pale Ale

The firm malt character and earthy hop notes of the pale ale complement the sharpness of the cheddar. It's a classic Ploughman's platter!



Seriously Sharp Cheddar

Seriously sharp! Just ask the Vermont hunters who've made this a cult classic – cheddar gone awry.

Ploughman's Platter

To complete the Ploughman's: add a pickle, a slice of smoked ham, Seriously Sharp Cheddar cheese, potato salad, and a hunk of buttered crusty bread.



Balto MarzHon

An amber lager with a toasted malt flavor and gentle finish, this Oktoberfest-style beer is a fabulous foil for horseradish. (In Baltimore, everybody is Hon!)



Horseradish Cheddar

The biting pungency of horseradish adds zing to anything.

Roast Beef Sandwich

A sandwich of thinly sliced medium rare roast beef finished with horseradish and mayonnaise on German rye bread. Don't forget the dill pickle and Horseradish Cheddar.



Small Craft Warning Uber Pils

The original American Über Pils – its rich bock maltiness and spicy noble hops are perfect complements for the creaminess and zesty flavors of the peppers.



Pepper Jack

Monterey Jack tames the decidedly spicy, jalapeño kick of this colorful, south-of-the-border favorite.

Grilled Veggies

Grilled bell peppers, onions, and seasonal vegetables finished with melted Pepper Jack.



Loose Cannon Hop 3 Ale

Herbal, fruity, and aromatic, Clipper City's strongly flavored Hop 3 Ale is a fascinating and piquant mate for the sweet basil and tart tomato blended into cheddar.



Tomato Basil Cheddar

Pure Mediterranean. Sun-drenched tomatoes add tartness to the sweetness of the "royal herb."

Caprese Salad

Fresh cherry and grape tomatoes, cubes of Tomato Basil Cheddar, and freshly-picked sweet basil leaves, tossed with extra virgin olive oil and malt vinegar.



Peg Leg Imperial Stout

Roasted malts give this dark luscious ale its flavors of espresso and bakers chocolate. They play with the habaneros as would a spicy and sweet molé dish.



Hot Habanero Cheddar

Ole! Our fieriest concoction yet features habanero and jalapeño peppers. Top honors at the Fiery Food Challenge.

Steak Au Poivre

It's dinner – steak au poivre topped with shredded Habanero Cheddar. Pan fry some onion crescents and deglaze the pan with Peg Leg Stout for a hearty sauce.

