



### INGREDIENTS

- 12 slices bacon, fried crisp
- 1½ Tbs unsalted butter
- ½ c Yuengling® Premium
- 2 tsp Worcestershire sauce
- 2 tsp Dijon mustard
- 16 oz yellow American cheese, shredded
- 1½ c (6 oz) sharp cheddar cheese, shredded
- ½ tsp pepper (preferably white or pepper Royale)
- 12 large slices ripe tomato
- 6 slices toasted white bread or brioche

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### DIRECTIONS

1. Toast bread until golden brown. Cover; keep warm. Preheat broiler.
2. In double boiler, melt butter set over simmering water. Add Yuengling® Premium, Worcestershire, mustard and pepper; heat through. Add cheeses, stirring constantly about 1 minute or until cheeses are melted. Remove from heat; cover and keep warm.
3. Arrange toast on foil-lined 15x10 jellyroll pan. Top each slice with 2

### *Yuengling* BACON & CHEESE RAREBIT

- tomato slices and 2 strips bacon. Spoon about ¼ cup of cheese sauce over each serving. Broil 4 to 5 inches from heat 2 to 3 minutes until cheese begins to brown.
4. Transfer to individual serving plates. Garnish with fresh herbs. Serve immediately.

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