

Welsh Rarebit with Chili Chutney

Adapted from *Jamie Oliver*

Serves 3:

Ingredients

Chili Chutney:

3 red bell peppers

2 or 3 chilies

2 red onions, sliced

1 tablespoon olive oil

2 bay leaves

1 large rosemary sprig

2/3 cup balsamic vinegar

1/2 cup brown sugar

1 cinnamon stick

kosher salt and freshly ground black pepper

Welsh Rarebit:

3 thick slices country sourdough bread

2/3 cup creme fraiche or sour cream

2 organic egg yolks

1 cup grated English cheddar cheese

1 teaspoon dry mustard powder, like Colman's

kosher salt and freshly ground black pepper

worcestershire sauce

Preparation

Preheat broiler.

Roast bell peppers and chilies: lay out on a baking sheet and place under broiler.

Keep a close eye and, using tongs, turn peppers and chilies as they get charred on each side.

Place the peppers in a large bowl as they finish and cover bowl tightly with plastic wrap.

Leave them to steam--this will make it easier to remove the skins.

When peppers and chilies have cooled slightly, peel off skins and remove stem ends with a knife. Split peppers open lengthwise and scrape out seeds with edge of knife.

Transfer to the bowl of a food processor.

In a large skillet, heat olive oil over medium heat.

Add sliced red onions to pan and cook down until soft and slightly golden, about 10 minutes.

Place in food processor with roasted peppers.

Pulse the peppers and onions in food processor until all is finely chopped.

Place back in skillet and stir in bay leaves, rosemary, balsamic vinegar, brown sugar, and cinnamon stick.

Season with kosher salt and freshly ground black pepper.

Simmer over medium low heat until mixture cooks down and becomes thick, about 30 minutes.

Remove bay leaves and cinnamon stick and cool thoroughly.

Place chutney in a jar and refrigerate until ready to use.

To make the Welsh Rarebit: thickly slice a country bread, preferably sourdough.

Toast until golden on both sides.

In a small bowl, stir together creme fraiche, egg yolks, grated cheddar, dry mustard, salt and pepper.

Spread a tablespoon or two of chili chutney on each slice of toast.

Smear cheese mixture thickly over chutney, spreading it to the edges.

Place under broiler and cook until the top is bubbly and brown, about 3 or 4 minutes.

Using the edge of a knife, make a crisscross design through the top of the cheese.

For a true Brit touch, sprinkle worcestershire sauce over the toasts and serve piping hot.

Leftover Chutney is also great tossed with pasta or served alongside a platter of cheese and crackers.

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