
Beer Rabbit over Eggs and Muffins

Toast muffins if desired. May also add minced onion and a little garlic powder if desired. 4 servings

Quantity	Ingredients	Preparation Notes
2 Tbsp	Butter or Margarine	• In saucepan, melt butter
1 lb	Cheddar Cheese, shredded - sharp or medium	• Stir in cheese until melted
1 tsp	Worcestershire Sauce	• Stir in Worcestershire sauce, cayenne and beer
1/2 tsp	Dry Mustard	• Heat through
1/2 tsp	Salt	• Arrange muffins on serving plate
1/8 tsp	Cayenne	• Top with egg slices
1/2 C	Beer	• Spoon rabbit (cheese sauce) over eggs
4	English Muffins	• Garnish with parsley and additional cayenne
2	Hard Cooked Eggs, sliced	
	Parsley Sprigs	