



Donated by Allen & Myra Charleston

Red Oak Rarebit

- ½ pound cubed cheddar cheese
- 1 tablespoon margarine
- ½ teaspoon salt
- Dash paprika
- ½ cup beer
- 1 chicken egg, slightly beaten
- ¾ pound ground emu, browned
- Teaspoon Worcestershire
- 4 slices bread, toasted
- 4 slices tomato

In double boiler, heat cheese, margarine, salt and paprika until cheese melts, stirring occasionally.

Add beer, Worcestershire and egg, stirring constantly until thick.

Taste; add additional seasonings as desired. (NOTE: Do not add pepper! Pepper will change the flavor of the paprika)

Spoon meat on the toast, top with a tomato slice and pour sauce over all. Serves 4.