

Roasted Cheese

This receipt, originally published in “Domestic Cookery” (1829), has been adapted for the modern cook and is included in the “Old Sturbridge Village Cookbook” (Globe Pequot Press, 1995), in both original and modern versions

Original Recipe

Grate three ounces of fat cheese, mix it with the yolk of two eggs, four ounces of grated bread and three ounces of butter; beat the whole well in a mortar, with a dessert spoonful of mustard and a little salt and pepper. Toast some bread, cut it in to proper pieces; lay the paste, as above, thick upon them, put them into a Dutch oven covered with a dish, till hot through, remove the dish, and let the cheese brown a little. Serve as hot as possible.

Modern Adaptation

1¼ cups cheddar or other hard cheese

2 hard-boiled egg yolks mashed

2-3 cups soft bread crumbs

4 tablespoons butter

1 tablespoon mustard

Dash of salt and pepper

8 slices lightly toasted bread

Blend cheese, mashed egg yolks, bread crumbs, butter, mustard, salt, and pepper.

Spread paste on toast. Bake in 350° oven covered for 15 minutes. Remove cover for last 5 minutes to brown the cheese.

Yield: 4 servings