

# Rarebit loaded jacket potatoes



Served with a simple salad, these make a comforting meal at any time of day.

**Serves** 2 | **Prep** 10 minutes | **Cook** 1 hour 10 minutes

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## Ingredients

2 large potatoes, washed and baked in the oven until soft  
100g cheese  
1 heaped teaspoon finely grated onion  
1 teaspoon Worcestershire sauce  
1 teaspoon mustard powder  
30ml Welsh beer  
1 egg, lightly beaten  
pinch of cayenne pepper

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## Method

- 01** Combine all the filling ingredients together in a bowl.
- 02** When the potatoes are cooked, cut them in half, scoop out most of the potato, leaving at least a 1cm rim and mix with the rarebit mixture. Divide the mixture between the four halves.
- 03** Place them under a medium hot grill for 5–10 minutes until the cheese has melted and golden brown on top.