

Toasted Cheese

This is a very simple recipe which would have been made in Austen's time with a salamander—an iron plate that was thrust over coals, until the food was heated. This recipe uses a skillet to toast the bread and then a very quick finish under the broiler to melt the cheese. This was reportedly one of Jane's favorites—especially after long carriage rides.

Ingredients

- 2 eggs
- 4 ounces of good Cheddar cheese, grated
- 4 teaspoons mustard, grainy or Dijon
- 2 tablespoon butter
- 5 slices of good, crusty bread

Directions

- In a small bowl, combine the eggs, cheese, and mustard and whisk together. Set aside.
- Set your oven to broil.
- Butter each slice of bread on both sides and then place in a large, heated skillet. Brown one side and then turn over and brown the other side.
- Place the toasted bread slices on a baking sheet and spread the egg/cheese mixture on top of each bread slice. Place under the broiler and watch closely; toast until the cheese is melted and bubbly.
- Remove from the oven and cut each slice into three pieces. Serve warm.



**Photo by Paul Savidge,
Food Styling by Dan Macey**

**Recipe adapted from
*Martha Lloyd's Household
Book* by Dan Macey.**

JASNA

JANE AUSTEN SOCIETY OF NORTH AMERICA