

Cheese Soup

Ingredients:

10 Tbs. unsalted butter
3 carrots, peeled and finely diced
3 ribs celery, finely diced
1 bunch scallions, including green stems, thinly sliced
½ cup all-purpose flour
3 ½ cups chicken stock or canned broth
12 oz. beer (I prefer amber or dark)
1 cup grated parmesan cheese
16 oz. grated extra-sharp cheddar cheese
Diced red and green bell peppers for garnish

Method:

Melt butter in heavy pot over low heat. Add the diced carrots, celery, scallions, and flour. Cook uncovered 5 minutes or until vegetables have softened slightly stirring as needed.

Increase heat to medium, whisk in the stock and beer. Bring to a slow boil stirring often; reduce heat to low, cook until thickened.

Gradually whisk in the cheeses whisking well after each addition. Cook over low heat for 10 minutes. **DO NOT BOIL!!!**

Season to taste with freshly cracked black pepper. Serve with crusty bread.

6 portions