



Beer Cheese Soup

Prep time: Cook Time: Servings: 1

Appetizers, Dinner, Lunch, Process Cheese

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			1/4 Cup
Chopped Onions			2 Cups
Carrots			1 Cup
Celery			1 Cup
Red Potatoes			3/4 Cup
Garlic Cloves			2 Piece(s)
Flour			1/4 Cup
Half & Half Cream			1/2 Cup
Light Beer			12 Ounces
Chicken Broth			14.5 Ounces
Cubed Yellow American Cheese			8 Oz.
Garlic Salt			1 tsp
Onion Salt			1/2 tsp
Cayenne Pepper			1/8 - 1/4 tsp
Crumbled Bacon			
Chives			
Shredded Yellow American Cheese			

Instructions

1. Melt butter in a Dutch oven. Add the onions, carrots and celery; cook and stir for 8 minutes.
2. Add the potatoes and garlic; cook and stir 5 minutes. Add the flour; stir until smooth.
3. Add the 1/2&1/2, beer, broth, garlic salt, onion salt and cayenne. Cook until heated through and potatoes are tender.
4. Whisk in the cheese, stir until smooth.
5. Serve with bacon, chives and shredded cheese.

