

# CHEDDAR CHEESE SOUP

This soup is wonderful, wholesome, and filling. It's a great soup for the fall and winter, and is the "white" in "black and white" soup. Try it, you'll like it...I promise!

## INGREDIENTS:

4 Tablespoons Butter  
½ Red Bell Pepper, cut into matchstick-size pieces  
½ Green Bell Pepper, cut into matchstick-size pieces  
1 medium Onion, chopped  
3 cloves Garlic, minced  
7 Tablespoons Flour  
¾ cup Chicken Stock  
¾ cup Dark Beer  
1 cup Milk  
1 cup Half and Half  
10 ounces White Cheddar Cheese (or regular sharp cheddar)  
¾ teaspoon Salt  
¼ teaspoon Pepper

## DIRECTIONS:

Melt the butter in a large pot over medium-high heat. Mix the sliced peppers, and combine to make 1 cup, and add to the hot butter and cook, stirring often for 6 minutes. Add the onion and cook for 3 minutes, then add the garlic and cook for 2 minutes.

Add the flour and stir for 2 minutes, then stir in the stock, milk, half and half, and beer. Stir constantly until the mixture comes to a boil, about 15 - 20 minutes. Gradually add the cheese, ½ cup at a time, stirring after each addition until melted and smooth.

Serve as is...unless your wife has an aversion to chunks in her soup, in which case, use an immersion blender or food processor for no more than 20 seconds. Because of the veggies, the soup will never be "smooth" but it will be smoother. If you mix it too much, the blades act like a butter churn, and the fat from the milk, half and half, and cheese will separate and make small granules. It doesn't hurt anything or change the flavor, but the texture isn't as nice.