

CHEDDAR ALE SOUP

Ingredients

- 1 tbsp canola oil
- 1/2 lb bacon (diced)
- 1 small yellow onion (diced)
- 2 medium carrots (diced)
- 2 celery ribs (diced)
- 4 garlic cloves (minced)
- 1/3 cup all-purpose flour
- 1 cup ale or lager
- 1 tbsp Worcestershire sauce
- 2 cups whole milk
- 1 cup chicken broth or stock
- 1 lb 1-2 Year Cheddar (grated)
- 1/2 tsp paprika
- 1 tsp ground mustard
- 1/2 tsp black pepper
- 1 bay leaf
- salt to taste

SPRINGSIDE
ARTISAN CHEESE



Instructions

- Preheat Dutch oven over medium-high heat, add oil
 - Add diced bacon, stir and cook until the fat is all rendered. Use a slotted spoon to take the bacon out and set aside. Leave bacon grease in the pot.
 - Add diced onion, celery, and carrots to the pot. Cook until softened while stirring from time to time.
 - Stir in minced garlic and cook for a few seconds until fragrant.
 - Sprinkle flour over the vegetables and stir until they are evenly coated.
 - Slowly pour in the ale/lager while stirring constantly.
 - Add in Worcestershire, milk, broth, bay leaf, paprika, ground mustard, pepper, and salt. Stir and bring to a simmer.
 - Reduce heat to medium-low and cook for approximately 10 minutes. Discard bay leaf. *
 - Add cheese one handful at a time while stirring slowly. Do NOT let the soup boil. Keep stirring until all the cheese is melted.
 - Take off heat, serve, and garnish with bacon.
 - Enjoy!
- *for smooth soup, remove pot from heat and puree soup in a blender or food processor after #8. Pour mixture back into the pot and keep at medium-low heat.