



Noreen's Kitchen

Beer Cheese Soup

Ingredients

4 cups chicken stock	3 to 4 cloves garlic, minced
3 cups beer cheese spread or 3 cups shredded cheddar cheese	4 tablespoons, all purpose flour
12 ounces of a mild beer, not ale	4 tablespoons butter
1 cup onion, diced	½ cup heavy cream
½ cup roasted red peppers, jarred	1 pound smoked sausage or kielbasa, optional

Step by Step Instructions

Melt butter, in large, heavy bottomed saucepan.

Saute onion, roasted red pepper and garlic until onion is translucent.

Add flour and cook for 1 minute.

Add chicken stock and allow to come to a simmer. Whisking the entire time to avoid lumps.

Once the mixture has thickened and becomes smooth, add beer cheese spread and continue to stir to break up the cheese.

Add cream and stir well to combine.

Brown sausage in a separate skillet.

To serve, ladle soup into bowls and top with browned sausage. Sprinkle with dried parsley for a nice presentation.

Alternative Preparation:

To make the soup without the cheese spread, do everything the same, except add the beer at the same time you add the chicken stock and whisk until smooth and thick.

Add cheese and whisk until melted, then add the cream and stir well.

ENJOY!