

Noreen's Kitchen

Hearty Ham and Cheese Soup

Ingredients

1 Stick Butter	1 tablespoon hot sauce
1/2 cup all purpose flour	2 tablespoons dry mustard
1 cup celery, chopped	1 teaspoon celery seed
1 medium onion, chopped	1 brick (8 ounces) cream cheese, cubed
4 cloves, garlic, minced	6 cups shredded cheese, your choice
2 tablespoons mustard	6 cups milk
2 tablespoons Worcestershire sauce	2 cups chicken stock
	1 pound ham, cut into a small dice

Step by Step Instructions

Melt butter in a large stock pot over medium heat.

Add celery, onion and garlic and sautee' until onions are translucent, about 5 minutes.

Add flour and cook for a few minutes until butter is absorbed and it looks like a paste.

Add milk and chicken stock. Whisk until smooth and somewhat thickened.

Mustard powder, celery seed, Worcestershire, mustard and hot sauce. Stir well.

Add cream cheese and whisk until well incorporated.

Add shredded cheese and stir until melted and completely incorporated. This may take a few minutes. I promise it will happen eventually.

Add diced ham and mix in well.

Reduce heat to low and simmer for 15 minutes. Watching closely so that the bottom does not burn.

Remove from heat and serve.

Enjoy!