

Idiot's Kitchen Recipe – Beer Cheese Soup

Recipe from www.idiotskitchen.com – Adapted from Williams Sonoma



Ingredients:

½ stick (4 Tablespoons) butter
2 carrots, peeled and diced
1 stalk celery, diced
2 leeks, white and light green parts only, cleaned and sliced
1 Tablespoon Dijon mustard
½ cup flour
4 cups vegetable broth (2 – 14.5 oz. cans)
1 (12 oz) bottle brown ale/beer – Leinenkugel's Fireside Nut Brown Ale recommended
8 ounces (2 cups) sharp cheddar cheese, grated
1 teaspoon Worcestershire sauce
Pinch cayenne pepper
Salt & Pepper

Melt ½ stick of butter in a large pot. Dice 2 carrots and 1 stalk of celery into small pieces. Prepare 2 leeks by removing the root and tough green ends to leave only the white and light green parts. Wash the leeks under running water to remove any grit or dirt. Sauté the vegetables in the melted butter until they are tender but not browned – about 5 minutes.

Add 1 Tablespoon Dijon mustard and ½ cup flour to the vegetables. Cook 1 – 2 minutes, stirring constantly to incorporate all of the flour into a thick paste with the vegetables. Add 4 cups of vegetable broth and stir to remove any lumps. Pour in 1 (12 ounce) bottle of beer, preferably a brown ale. Bring the soup to a boil, reduce the heat to low, cover and simmer 15 – 20 minutes.

Grate 8 ounces of sharp cheddar cheese. Turn the heat on the soup OFF and add the cheese. It is important that the soup not boil once the cheese has been added or it will separate and become stringy. Season with 1 teaspoon Worcestershire sauce and a pinch of cayenne pepper. Taste and season to your taste with salt & pepper.

Serves 4.