

Sweat onion, celery, and carrot in butter in a large pot over medium-low heat for 10 minutes.

Combine flour, paprika, and dry mustard in a bowl, then stir into vegetable mixture. Increase heat to medium and cook 1–2 minutes, stirring often.

Add beer and simmer until thickened. Add broth, Worcestershire, and Tabasco, stirring constantly. Bring to a boil, reduce heat to medium, and simmer 5 minutes.

Whisk in milk and both cheeses, stirring constantly until smooth. Do not boil or the soup may curdle.

Stir in parsley and season with salt.

1

SWEAT IN 5 T. UNSALTED BUTTER:

- 1 cup onion, minced
- 1/2 cup celery, minced
- 1/2 cup carrot, minced

COMBINE; STIR IN:

- 5 T. all-purpose flour
- 1 t. paprika
- 1 t. dry mustard



Sweat vegetables, then add the flour-spice mixture and stir to coat. Cook briefly, stirring often.

2

ADD:

- 1 cup beer (such as lager)
- 3 cups chicken broth
- 1 T. Worcestershire sauce
- 1 t. Tabasco



Stir in the beer—a light-colored lager is best for this. Darker beers will overpower the soup.

beer cheese soup

3

WHISK IN:

- 1 cup whole milk
- 1 lb. sharp Cheddar, grated
- 4 oz. cream cheese, cubed

STIR IN; SEASON WITH:

- 2 T. chopped fresh flat-leaf parsley
- Salt to taste



Gradually add cheese, stirring constantly until melted. Do not allow the soup to boil at this stage.

Glenn's notes:

This recipe is from a *Cuisine at Home* Soup Cookbook and makes 6 cups.

-In step 2, I add some of the broth, then use a stick blender to purée the vegetables. I then add the remainder of step 2 ingredients.

-I chop up and sauté a medium red bell pepper which I add into the soup in step 3.

-The cream cheese can be a bit difficult to get blended into the soup. I suggest making sure it is soft, then mixing it with some hot soup in a bowl before adding to the soup.

