



Beer and Cheese Soup

Prep Time: 25 min

Start to Finish: 25 min

5 Servings

Ingredients

- ❖ 2 tablespoons butter or margarine
- ❖ 2 medium carrots, finely chopped (1 cup)
- ❖ 1 large onion, chopped (1 cup)
- ❖ 1 medium stalk celery, finely chopped (½ cup)
- ❖ ¼ cup all-purpose flour
- ❖ 1 can or bottle (12 oz) beer*
- ❖ 2 cups vegetable broth
- ❖ ½ teaspoon salt
- ❖ 1 cup sour cream
- ❖ 2 cups shredded sharp Cheddar cheese (8 oz)

Directions

1. In 3-quart saucepan, melt butter over medium heat. Add carrots, onion and celery; cook, stirring occasionally, until tender.
2. Stir in flour. Gradually stir in beer, broth and salt. Heat to boiling. Reduce heat to low; cover and simmer about 10 minutes or until vegetables are tender.
3. Remove saucepan from heat. Add sour cream and cheese; stir until cheese is melted.

To substitute for beer, use an additional 1½ cups vegetable broth.