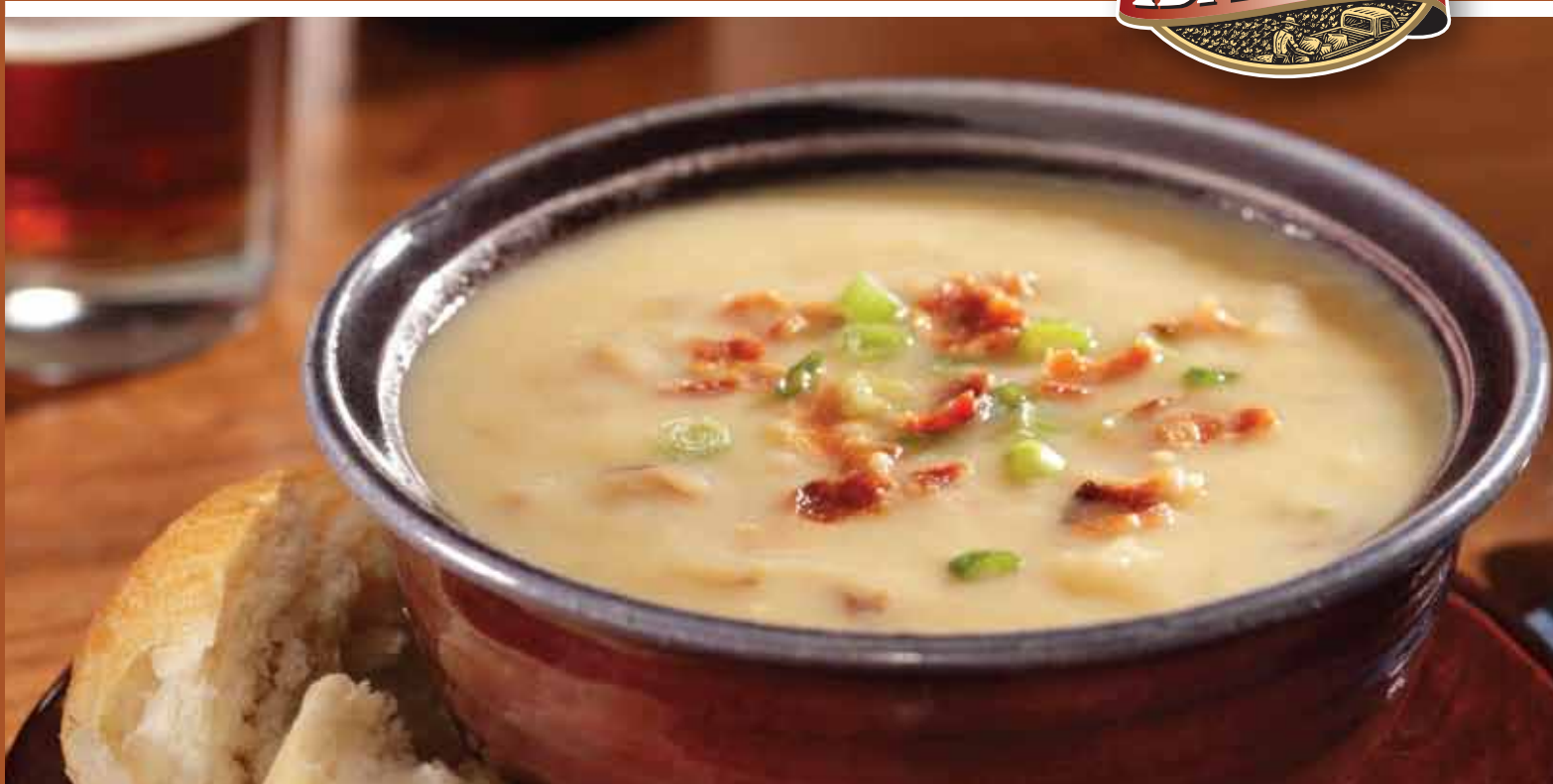
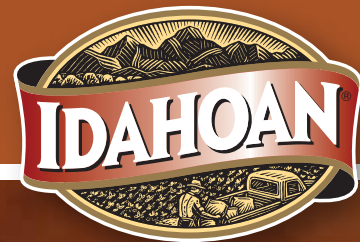


SMOKED CHEDDAR AMBER ALE

Potato Soup



IDAHOAN® SMOKED CHEDDAR AMBER ALE Potato Soup

¼ cup oil

3 medium yellow onions, diced

2 tablespoons garlic, minced

2 cups cooked bacon, chopped

6 bottles of your favorite amber ale

2 gallons light chicken stock

2 16.44 oz. packages Idahoan Buttery Golden Selects®, made as directed

3 lbs. smoked cheddar, shredded

2 bunches green onions, chopped

Sauté onions and garlic for 3 minutes. Add bacon and cook for 2 minutes. Add beer and reduce by ⅔. Add stock and bring to a simmer. Add potatoes, simmer gently for ½ hour. Whisk in cheese and cook for 5 minutes. Add green onions, adjust seasoning and take off heat.

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bacon (and beer)!



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