



Cheddar & Ale Soup

Prep: 10 minutes

Cook: 25 minutes • Serves: 8

- ½ cup unsalted butter (1 stick)
- ½ cup all-purpose flour
- 3 cans (14 ounces each) less-sodium chicken broth
- 1 bottle (12 ounces) pale ale
- 1 pint (2 cups) half and half
- 1 teaspoon salt
- ½ teaspoon garlic powder
- 4 cups shredded sharp Cheddar cheese

1. In large saucepot, melt butter over medium heat; whisk in flour until incorporated. Reduce heat to low and cook 5 minutes, whisking occasionally. Stir in broth, ale, half and half, salt and garlic powder. Increase heat to medium-high; cook until mixture simmers, stirring occasionally.

2. Reduce heat to medium-low; cook 8 to 10 minutes or until mixture is creamy and thickens slightly, stirring occasionally. Remove saucepot from heat. Gradually whisk in cheese, stirring until smooth. Makes about 10 cups.

Approximate nutritional values per serving:

341 Calories, 30g Fat (11g Saturated), 102mg Cholesterol, 926mg Sodium, 11g Carbohydrates, 0g Fiber, 19g Protein

Chef tip

Add a dash or 2 of hot sauce for an interesting twist to this creamy soup.

Top it off to your liking with bacon bits, additional shredded cheese, croutons or sliced green onions.