

## Beer Cheese Soup

It is always nice to have a nice bowl of soup on a cold day. Most soup takes a long time however this one is quick and very good. Try this with a young and fruity wine.

Serves 4 to 6.

5 T unsalted Butter  
1 cup onion, minced  
1/2 cup celery, minced  
1/2 cup carrot, minced  
5 T all-purpose flour  
1 t paprika  
1 t dry mustard  
1 cup beer (such as lager)  
3 cups chicken broth  
1 T Worcestershire sauce  
1/2 t Tabasco  
1 cup whole milk  
1 lb sharp Cheddar, grated  
4 oz cream cheese, cubed  
2 chopped fresh flat-leaf parsley  
Salt to taste

Saute onion, celery, and carrot in butter in a large pot over medium- low heat for 10 minutes until tender. Add flour, paprika, and dry mustard 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.

***Enjoy!***

***Carol Frank***