



Dairy Isle Cheese & Beer Soup

Ingredients

- 4 tbsp of Dairy Isle Butter
- 2 medium carrots – diced
- 2 medium sticks of celery – diced
- 4 cloves of garlic – minced
- 1/2 of a white onion – diced
- 1/2 tsp of salt
- 3/4 cup of flour
- 4 cups of chicken broth
- 1 cup of milk
- 12 oz can of beer
- 2 1/2 cups of Dairy Isle Sharp Cheddar cheese – shredded
- 1/2 tsp of Worcestershire sauce
- 2 tsp of Dijon mustard

Method

- Melt Dairy Isle butter in a large pot.
- Add to the pot the carrots, celery, garlic, onion, and salt and sauté for 5 minutes.
- Add in the flour and cook for 30 additional seconds, stirring constantly.
- Whisk in the broth and milk and simmer for 20 minutes. Remove from heat and let sit for at least 5 minutes.
- Add the mixture to the blender and blend until well combined and no chunks are remaining (you can also do this with an immersion blender). Return to the pot.
- Whisk in the beer and slowly add in all of the cheese. Continue to whisk until the cheese is well combined and melted.
- Finally, whisk in the Dijon mustard and Worcestershire sauce.
- Bring mixture to a very gentle simmer and cook for 15-20 additional minutes to let thicken.
- Serve and Enjoy.