



Cheddar IPA Soup

Ingredients: Recipe Below

Makes 6 servings

¼ cup unsalted butter
1 large white onion, diced (2 cups)
2 medium carrots, diced (1 cup)
2 celery ribs, diced (1 cup)
2 teaspoons finely chopped garlic
1 bay leaf
1/3 cup all-purpose flour
2 cups whole milk
1 ¾ cups reduced-sodium chicken broth
1 (12-oz) can IPA beer
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
1 teaspoon salt
1/4 teaspoon black pepper
4 cups (about 1 pound) extra-sharp Cheddar
4 bacon slices, cooked and crumbled
3 scallions, chopped

Equipment:

Dutch oven or heavy bottomed soup pot
Whisk
Immersion blender or standing blender



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Makes 6 servings

¼ cup unsalted butter
1 medium white onion, diced
1 large carrot, diced
2 celery ribs, diced
1 garlic clove, chopped
1 bay leaf
1/3 cup all-purpose flour
2 cups whole milk
1 ¾ cups chicken broth (I like Better Than Bullion paste)
1 (12-oz) can IPA beer
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard or 1 tablespoon Dijon or yellow mustard
1 teaspoon coarse salt
1/4 teaspoon black pepper
4 cups (about 1 pound) extra-sharp Cheddar
4 bacon slices, cooked and crumbled
3 scallions, chopped

1. Melt the butter in a Dutch oven or heavy-bottomed soup pot over medium heat. Add the onion, carrots, celery, garlic, and bay leaf, covered, stirring occasionally, until vegetables begin to soften, about 5-8 minutes.
2. Reduce heat to medium-low and sprinkle the flour over vegetables. Continue to cook stirring occasionally for 3 minutes.
3. While whisking add the milk, broth, and beer. Raise the heat to medium-high and bring the soup to a simmer, stirring occasionally. Cook for 5 minutes.
4. While the soup is cooking, combine the Worcestershire sauce, mustard, salt, and pepper in a small bowl. Stir the mixture into the soup. Cook for 3 more minutes.
5. Remove the bay leaf and puree the soup using a stand blender or immersion blender.
6. Put the pureed soup back into the pot and bring to a simmer. Add the cheddar cheese by handfuls, whisking constantly, and cook until the cheese is melted. Do not let the soup boil. Ladle the soup into bowls and serve with crumbled bacon and scallions as a garnish.