

# Garlicky Cheddar Cheese Bisque

Patricia Harmon - Baden, PA  
Taste of Home Grandma's Favorites

## Servings: 6

1 tablespoon butter  
1 tablespoon canola oil  
1 medium leek (white portion only), sliced  
1/2 cup chopped carrot  
1/2 cup chopped celery  
1/2 cup parsnip, peeled and chopped  
1 teaspoon salt  
1/2 teaspoon pepper  
6 cloves garlic, minced  
2 cans (14-1/2 ounce ea) chicken broth  
2/3 cup dry white wine  
2 tablespoons cornstarch  
1/4 cup cold water  
1 can (12 ounce) evaporated milk  
2 cups shredded sharp white Cheddar cheese  
crushed baked pita chips  
minced fresh parsley

## Preparation Time: 30 minutes

### Cook Time: 40 minutes

In a large saucepan, heat the butter and oil over medium heat. Add the vegetables, salt and pepper. Cook and stir for 7 to 8 minutes or until the vegetables are crisp-tender. Add the garlic. Cook for 1 to 2 minutes longer.

Stir in the broth and wine. Bring to a boil. Reduce the heat. Simmer, uncovered, for 15 to 20 minutes or until the vegetables are tender. Remove from the heat. Cool slightly.

In a small bowl, mix the cornstarch and water until smooth.

Process the soup in batches in a food processor until smooth. Return all to the pan. Stir in the evaporated milk and the cornstarch mixture. Bring to a boil. Reduce the heat. Simmer, uncovered, until thickened and bubbly, stirring frequently.

Add the cheese. Cook and stir until the cheese is blended.

Top the servings with crushed pita chips and parsley.

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Per Serving (excluding unknown items): 153 Calories; 8g Fat (51.5% calories from fat); 5g Protein; 12g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 690mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 1 1/2 Fat.