

# **Beer Cheese Soup II**

Pillsbury Best One Dish Meals - February - 2011

**Servings: 5**

**Preparation Time: 30 minutes**

**Start to Finish Time: 30 minutes**

**1/2 cup butter or margarine**

**3/4 cup carrots, finely chopped**

**1/2 cup celery, finely chopped**

**1/4 cup onion, finely chopped**

**1 cup quick-mixing flour**

**1/2 teaspoon paprika**

**1/8 teaspoon black pepper**

**1/8 teaspoon cayenne pepper**

**3 cups chicken broth**

**1 cup whipping cream**

**4 cups (16 oz) sharp Cheddar cheese, shredded**

**1 can (12 oz) regular or nonalcoholic beer**

In a 4-quart Dutch oven, melt the butter over medium heat.

Cook the carrots, celery and onion in butter for about 10 minutes, stirring occasionally, until the celery and onion are transparent.

Stir in the flour, paprika, black pepper and cayenne. Add the broth.

Heat to boiling over medium heat. Boil and stir for 1 minute.

Reduce the heat.

Stir in the whipping cream and cheese.

Heat until the cheese is melted, stirring occasionally.

Stir in the beer, if desired.

Serve with popcorn.

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Per Serving (excluding unknown items): 729 Calories; 67g Fat (81.9% calories from fat); 27g Protein; 6g Carbohydrate; 1g Dietary Fiber; 210mg Cholesterol; 1244mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 11 Fat.