
Beer Cheese Soup III

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 10

1 stalk celery, chopped
1 carrot, chopped
1 onion, minced
2 tablespoons butter
1/2 cup flour
3 cans chicken broth
5 cans cheddar cheese soup, undiluted
1 teaspoon dry mustard
6 medium potatoes, pared, boiled and diced
1 can flat beer
fresh cut broccoli (optional)
fresh cut cauliflower (optional)

In a large soup pot, saute the celery, carrot and onion in butter.

In a bowl, blend together the flour and one can of chicken broth. Add to the saute'd vegetables, Stir constantly until thickened.

Mix in the remaining chicken broth, cheddar cheese soup, dry mustard and potatoes. Stir well. Add the flat beer. Cook over low heat, covered for 1/2 hour. Add the broccoli or cauliflower, if using, and cook an additional 20 minutes.

(Tasty with a big fat submarine or as a first course with steamed shrimp.)

Soups, Chili, Stew

Per Serving (excluding unknown items): 121 Calories; 3g Fat (21.5% calories from fat); 4g Protein; 20g Carbohydrate; 2g Dietary Fiber; 6mg Cholesterol; 263mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.