## **Cheese Soup**

Jean Croyle

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

## Servings: 4

1/2 cup butter or margarine
1/2 cup celery, chopped
1/2 cup carrots, thinly sliced
1/4 cup onion, chopped
1/3 cup all-purpose flour
1 can (10-3/4 ounce) condensed chicken broth
3 cups milk
1 package (12 ounce) Cheddar cheese, shredded
2 tablespoons bacon bits

In a two-quart saucepan, melt the butter over high heat. Add the celery, carrots and onion. Saute' until tender, stirring constantly.

Add the flour and cook for 1 minute, stirring constantly. Continuing to stir, gradually add the broth. Bring to a gentle boil. Reduce the heat and simmer for 1 minute. Add the milk. Heat to simmering. Remove from the heat.

Add the cheese and stir until the cheese melts. Add the bacon and heat again, if needed to reach serving temperature.

For a thicker soup, reduce the milk to 2-3/4 cups.

Per Serving (excluding unknown items): 513 Calories; 40g Fat (69.4% calories from fat); 19g Protein; 21g Carbohydrate; 1g Dietary Fiber; 117mg Cholesterol; 995mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 7 Fat.

Soups, Chili and Stews

## Day Camina Mutritional Analysis

| Vitamin B6 (mg):    | .2mg  |
|---------------------|---|
| Vitamin B12 (mcg):  | 1.1mcg  |
| Thiamin B1 (mg):    | .2mg  |
| Riboflavin B2 (mg): | .5mg  |
| Folacin (mcg):      | 46mcg   |
| Niacin (mg):        | 2mg   |
| Caffeine (mg):      | 0mg<br>0  |
| Alconol (Kcal):     | 0.0%  |
|                     | Vitamin B12 (mcg):<br>Thiamin B1 (mg):<br>Riboflavin B2 (mg):<br>Folacin (mcg):<br>Niacin (mg): |

1

| Cholesterol (mg):                       | 117mg           | % Defuse:  |
|---|-----------------|--|
| Carbohydrate (g):<br>Dietary Fiber (g): | 21g<br>1g       | Food Exchanges   |
| Protein (g):                            | 19g<br>995mg    | Grain (Starch):         1/2           Lean Meat:         1 1/2 |
| Sodium (mg):<br>Potassium (mg):         | 545mg           | Vegetable: 1/2 Fruit: 0  |
| Calcium (mg):<br>Iron (mg):             | 452mg<br>1mg    | Non-Fat Milk: 1/2  |
| Zinc (mg):<br>Vitamin C (mg):           | 2mg<br>5mg      | Fat: 7 Other Carbohydrates: 0                                  |
| Vitamin A (i.u.):<br>Vitamin A (r.e.):  | 5939IU<br>828RE |  |

## **Nutrition Facts**

Servings per Recipe: 4

| Amount Per Serving      |                        |  |  |
|-------------------------|------------------------|--|--|
| Calories 513            | Calories from Fat: 356 |  |  |
|                         | % Daily Values*        |  |  |
| Total Fat 40g           | 62%                    |  |  |
| Saturated Fat 24g       | 122%                   |  |  |
| Cholesterol 117mg       | 39%                    |  |  |
| Sodium 995mg            | 41%                    |  |  |
| Total Carbohydrates 21g | 7%                     |  |  |
| Dietary Fiber 1g        | 6%                     |  |  |
| Protein 19g             |                        |  |  |
| Vitamin A               | 119%                   |  |  |
| Vitamin C               | 8%                     |  |  |
| Calcium                 | 45%                    |  |  |
| Iron                    | 8%                     |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.