

# Beer Cheese Soup

Yields	Prep	Cook
8 Cups	10 min	20 min

A Wisconsin classic, creamy sharp cheddar cheese soup with onions. Pairs well with Hamiches! Top with popcorn, toasted croutons, or crackers.



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## Ingredients

Amount	Name	Details
1/2 C	butter or margarine	
1/2 C	minced onion	
2/3 C	flour	
1 tsp	dry mustard	
1 tsp	paprika	
1/8 tsp	ground cayenne pepper	
1 tsp	salt	
1 (10 3/4 oz) can	chicken broth	
4 C	milk	
1 (12 oz) can	beer	
3 C	finely shredded sharp cheddar cheese	about 12 oz

## Instructions

- MELT** 1/2 C butter in large kettle
- SAUTEE** 1/2 C minced onion until soft
- BLEND** in 2/3 C flour , 1 t dry mustard , 1 t paprika , 1/8 t ground cayenne pepper , and 1 t salt
- GRADUALLY STIR** in 1 Can chicken broth (10 3/4 oz) , 4 C milk , and 12 oz beer .
- COOK** over medium heat, stirring occasionally, until mixture comes to a boil; **STIR** 1 minute
- STIR** in 3 C finely shredded sharp cheddar cheese (about 12 oz) , heat and stir until smooth