



Beer Cheese Soup

Cooking Information

Serves: 1-2
Total Time: 30 min
Prep Time: 10 min

Ingredients

- * ½ cup butter
- * 1 cup flour
- * 1 ½ tbsp chicken base
- * 4 cups water
- * 1 ½ cup light cream
- * 16 oz med cheddar shredded
- * 1 tbsp Worcestershire sauce
- * 12 oz Red Tail Ale

Directions

Melt butter in saucepan over medium heat, add flour and blend. Cook about 5 minutes over low heat to make the roux. Add water and chicken base and stir until it is all smooth and blended. Add cream slowly and continue to cook until thick and smooth. Add cheese and stir until it melts and a smooth soup is formed. Add Red Tail Ale and Worcestershire sauce and simmer about 10 minutes. Taste for salt and pepper. Serve with a glass of Red Tail Ale and some crusty French bread.

