

# One-Pot Beer Cheese Soup

Beer cheese soup makes for a warm and satisfying meal on cold, blustery days. Unfortunately, it has a reputation for being a bit tricky to make because it can turn into a gloppy mess if you aren't careful. However, you can achieve picture-perfect (and palate-worthy) results at home with this easy recipe.

Tip: Take a "low and slow" approach while preparing this recipe. Most importantly, don't allow the soup to boil after adding the cheese because it will cause it to separate.

## Ingredients:

- 6 T. unsalted butter
- 1 carrot, peeled and finely chopped
- 1 stalk celery, finely chopped
- 1 small yellow onion, finely chopped
- 3 cloves garlic, minced
- ¼ c. all-purpose flour
- 3 c. organic chicken or vegetable broth
- Salt and pepper, to taste
- 1 c. heavy cream
- 4 oz. goat cheese, cut into chunks and softened
- 16 oz. sharp yellow cheddar cheese, grated, plus extra for serving
- 2 t. Dijon mustard
- 2 t. Worcestershire sauce
- 8 oz. mild-flavored beer
- ¼ c. chopped red onion, soaked in water (optional)

## Directions:

Add unsalted butter to a Dutch oven or large soup pot over medium heat. Once melted, add carrot, celery, onion and garlic and sauté until soft, about 8-10 minutes.

Add flour and stir until completely incorporated. Cook for approximately 2-3 minutes.

Stir in chicken broth and increase heat to medium-high. Bring to a boil, and then reduce heat to medium-low. Simmer uncovered for approximately 30-35 minutes, stirring occasionally. Season with salt and pepper, to taste.

Remove from heat and blend mixture with an immersion blender until smooth, if you have one. If not, transfer the liquid to a blender and blend until completely smooth. Work in batches if necessary.

Once smooth, return mixture to Dutch oven over medium-low heat. Add the heavy cream, goat cheese, and half the cheddar cheese. Stir continually until cheese is completely melted. Add the remaining cheddar cheese and stir until melted.

Add the mustard, Worcestershire sauce and beer and stir until blended. If soup is too thick at this point, add a little additional chicken or vegetable stock. Continuing simmering on medium-low heat another 5-10 minutes, or until heated through.

Serve immediately with soft pretzel rolls or crusty bread of your choice. Garnish with shredded cheddar cheese, red onion, and/or popcorn.