

Beer Cheese Soup

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with Fini™ cave-aged cheddar

2 sticks unsalted butter

½ chopped onion

¼ cup chopped celery

2 tbsp fresh chopped garlic

1 qt (3 - 12oz bottles) of your favorite local ale

½ cup flour

1 qt 1% milk

1 qt heavy cream

1 tsp smoked paprika

¼ tsp cayenne

1 tsp Worcestershire

1 tsp Tabasco

2 lbs shredded Fini™

2 cups popped popcorn (optional, for decoration)



Melt 1 stick of butter in large sauce pan/stock pot and add onions, celery and garlic. Sweat until soft. Add beer and boil until it is reduced by half. Take beer, onion, celery and garlic mix and blend until smooth. Then put through sieve. Set purée aside. Make roux on pot by adding 1 stick of melted butter and flour. Heat until lightly browned. Slowly add cream and milk and bring back to a simmer for 15 mins (do not boil). Then add purée, stirring constantly. Turn off heat and stir in paprika, cayenne, Worcestershire, Tabasco, salt and pepper to taste. Serve with shredded Fini™ and popcorn.