

# Cooking with David

## Cheddar Ale Soup

– Makes 6 servings –

### Ingredients:

4 slices bacon

4 tablespoons salted butter

½ cup minced onion

¼ cup minced carrot

¼ cup minced celery

1 small bay leaf

1/3 cup flour

1 (12- ounce) bottle of ale

2 1/2 cups lowfat milk

1 (14 ounce) can chicken broth

1 teaspoon dry mustard

1 pound (16 oz.) cheddar cheese grated (about 4 cups)

Salt and pepper to taste.

### Directions

1. **COOK** bacon in a skillet or microwave, until crisp; crumble and set aside.

2. **MELT** butter in large saucepan over medium heat; add onion, carrot, celery and bay leaf and cook, stirring often, until vegetables are translucent (see through, shiny) and softened, about 4 minutes.
3. **STIR** in flour and cook, stirring, about 3 minutes longer.
4. **WHISK** in ale; stirring for about two minutes or until mixture is bubbling and thickened. Whisk in milk, chicken broth and dry mustard. Bring soup to simmer, stirring often so it doesn't scorch (burn) on bottom of pan.
5. **LOWER** the heat and add cheese a handful at a time; stir until cheese is melted and soup is hot, but do not let soup boil.
6. **REMOVE** from heat, take bay leaf out and season with salt and pepper.
7. **SERVE** topped with crumbled bacon.