



RECIPES > SOUPS, STEWS AND CHILI RECIPES > SOUP RECIPES >

CREAM SOUP RECIPES

Wisconsin Native's Beer Cheese Soup

This beer cheese soup is delicious. As a Wisconsin native, I'm accustomed to a fantastic beer cheese soup. This recipe is a salute to my home state, America's dairy land, and a state that brews a mighty fine beer. Serve with lots of popcorn floating on top!

Submitted by **SAVVYHOSTESS** |

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 1 hr

Servings: 8

Ingredients



Original recipe (1X) yields 8 servings

4 slices thick cut bacon, chopped (Optional)

1 ½ cups diced carrots

1 ½ cups diced yellow onion

1 ½ cups diced celery

2 tablespoons minced garlic (about 6 cloves)

½ teaspoon kosher salt

¼ teaspoon black pepper

¼ teaspoon cayenne pepper

⅓ cup unsalted butter

⅓ cup all-purpose flour

1 (12-ounce) bottle pilsner-style beer

3 cups chicken broth

2 cups whole milk or half-and-half

1 tablespoon Dijon mustard

2 teaspoons Worcestershire sauce

1 teaspoon dry mustard

1 teaspoon hot pepper sauce

12 ounces sharp Cheddar cheese, shredded (about 3 cups)

popped plain or salted popcorn, for garnish

Directions

Step 1

Gather all ingredients.

Step 2

Heat bacon in a large Dutch oven over medium heat. Cook, stirring occasionally, until crisp, 8 to 10 minutes. Transfer to a paper towel-lined plate, reserving drippings.

Step 3

Add carrots, onion, and celery to drippings and increase heat to medium-high. Cook, stirring occasionally, until softened, 6 to 8 minutes. Stir in garlic, salt, pepper, and cayenne; cook, stirring constantly, until fragrant, about 1 minute.

Step 4

Add butter and cook, stirring constantly, until melted. Add flour and cook, stirring constantly, until lightly browned, about 2 minutes.

Step 5

Stir in beer, and cook, stirring occasionally, until thickened, about 2 minutes.

Step 6

Stir in broth and half-and-half; bring to a boil. Reduce heat to medium to maintain a simmer and cook, stirring occasionally, just until mixture lightly coats the back of a spoon, 12 to 15 minutes.

Step 7

Stir in Dijon, Worcestershire, dry mustard, and hot sauce until fully incorporated. Remove from heat.

Step 8

Add cheese, 1/2 cup at a time, stirring constantly until melted before adding more.

Step 9

Serve hot, topped with popcorn and reserved bacon.

From the Editor

This recipe was tested in the Allrecipes test kitchen and updated to use a pilsner-style beer, plus to use one pot to make the soup.

Nutrition Facts

Per serving: 565 calories; total fat 40g; saturated fat 25g; cholesterol 119mg; sodium 908mg; total carbohydrate 21g; dietary fiber 2g; total sugars 9g; protein 27g; vitamin c 5mg; calcium 788mg; iron 1mg ; potassium 494mg