

CANADIAN CHEDDAR CHEESE SOUP

From Le Cellier Steakhouse at EPCOT®



INGREDIENTS

SERVES 10

- 1/2 pound of bacon, cut into 1/2-inch pieces
- 1 medium red onion, cut into 1/4-inch pieces
- 3 celery ribs, cut into 1/4-inch pieces
- 4 tablespoons butter
- 1 cup all-purpose flour
- 3 cups chicken stock
- 4 cups milk
- 1 pound white cheddar cheese, grated
- 1 tablespoon Tabasco sauce
- 1 tablespoon Worcestershire sauce
- Coarse salt, freshly ground pepper to taste
- 1/2 cup warm Canadian golden lager or any pale lager-style beer
- Chopped scallions or chives, for garnish

DIRECTIONS

1. In a 4- or 5-quart Dutch oven, cook bacon, stirring, over medium heat for about 5 minutes, or until lightly browned.
2. Add red onion, celery, and butter and sauté until the onion has softened, about 5 minutes.
3. Add flour and cook, stirring constantly, for about 4 minutes over medium heat. Whisk in chicken stock and bring to a boil for 1 minute. Reduce heat to a simmer and cook for 15 minutes, stirring occasionally.
4. Add milk and continue to simmer for 15 minutes. Do not boil after milk is added.
5. Remove from heat and add cheese, Tabasco sauce, Worcestershire sauce, salt, and pepper. Blend with immersion blender until cheese is melted and soup is smooth. Stir in warm beer. If the soup is too thick, thin with some warm milk.
6. Serve the soup hot, garnished with chopped scallions or chives.