
Beer Cheese Soup IV

The Essential Southern Living Cookbook

Start to Finish Time: 15 minutes

2 1/2 cups milk

1 bottle (12 ounces) beer, divided

2 jars (5 ounce ea) process cheese spread

1 can (10-1/2 ounce) condensed chicken broth

1/2 teaspoon Worcestershire sauce

2 dashes hot sauce

3 tablespoons cornstarch

In a Dutch oven, combine the milk and 3/4 cup of beer. Cook over medium heat, stirring constantly, for 2 to 3 minutes or until thoroughly heated.

Add the cheese spread, chicken broth, Worcestershire sauce and hot sauce. Cook over low heat, stirring constantly, until thoroughly heated.

In a bowl, combine the cornstarch and remaining beer. Add to the cheese mixture. Simmer stirring constantly, for 10 minutes or until thickened (Do not boil).

Yield: 4 to 6 servings

Soup, Stew and Chili

Per Serving (excluding unknown items): 692 Calories; 23g Fat (34.5% calories from fat); 32g Protein; 66g Carbohydrate; 1g Dietary Fiber; 85mg Cholesterol; 1946mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 2 1/2 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.