
Beer Cheese Soup

Argo Cornstarch

Servings: 6

Preparation Time: 15 minutes

Cook time: 15 minutes

Serve immediately. Delicious served with Peppered Parmesan Shortbread.

2 tablespoons butter or margarine

1/2 cup finely chopped onion

1/2 teaspoon thyme

1/2 teaspoon ground white pepper

1/4 teaspoon cayenne pepper

2 1/2 cups chicken broth

1/2 cup beer

3 tablespoons corn starch, divided

1 cup heavy cream

3 cups (12 oz) shredded Colby or Co-Jack cheese

1 teaspoon hot pepper sauce (optional)

Melt butter in a large pot over medium heat. Add onion, thyme, white and cayenne pepper; cook until onions are tender, three to four minutes. Combine chicken broth, beer and 2 tablespoons corn starch, stirring until corn starch is dissolved. Add to pot and bring to a boil. Reduce heat.

Simmer five minutes. Add cream.

Toss cheese with 1 tablespoon corn starch. Gradually add cheese to soup, stirring until melted before adding more cheese. Add hot pepper sauce, if desired.

Per Serving (excluding unknown items): 201 Calories; 19g Fat (86.5% calories from fat); 3g Protein; 4g Carbohydrate; trace Dietary Fiber; 65mg Cholesterol; 373mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.