
Cheese and Beer Soup with Croutons

Georgetowne Inn - Mount Washington, PA

Pittsburgh Chefs Cook Book - 1989

Servings: 4

1 1/2 pints heavy whipping cream

5 ounces sharp Cheddar cheese

17 ounces American cheese

6 ounces imported beer

4 ounces chicken stock

1/2 tablespoon chopped fresh parsley

2 tablespoons whole butter

1/4 tablespoon Louisiana hot sauce

1/4 tablespoon Worcestershire sauce

1/2 loaf day-old French bread

Make the croutons: Cut the day-old French bread into small chunks. In a medium skillet, combine the butter with a pinch of garlic salt, pinch of black pepper and a pinch of basil. Heat on low flame.

After the butter melts, add the croutons. Saute' for 3 minutes. Place on a baking sheet. Bake in the oven at 400 degrees until brown, turning occasionally.

Make the soup: Put the heavy cream on low heat, stirring with a wire whip. Cut the cheese into slices or grate. Begin adding the cheese to the cream, stirring constantly, letting the cheese melt before adding more.

Once the cheese is melted, add the chicken broth, hot sauce, beer and chopped parsley for color.

Simmer for 2 minutes, then add slices of whole butter (to keep a film from forming).

Serve the soup topped with croutons.

Soups, Chili, Stew

Per Serving (excluding unknown items): 1214 Calories; 115g Fat (84.7% calories from fat); 39g Protein; 8g Carbohydrate; trace Dietary Fiber; 396mg Cholesterol; 2269mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 20 Fat; 0 Other Carbohydrates.