Cheese and Brew Soup

Ruth Abbott

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Servings: 6

1/4 cup butter or margarine
1/3 cup carrots, grated
1/3 cup onion, grated
1/4 cup all-purpose flour
1/2 teaspoon dry mustard
1/2 teaspoon paprika
4 cups chicken broth, divided
1 cup Cheddar cheese (or more), shredded
2 cups half-and-half cream
1 can (12 ounce) beer or ale
1 cup diced potatoes, parboiled

In a large, heavy saucepan, melt the butter. Add the carrots and onions. Cover and cook for 5 minutes over low heat.

Blend in the flour, mustard and paprika. Stir in 1-1/2 cups of broth and the cheese. Stir until the cheese melts.

Stir in the remaining broth, the half-and-half, beer and potatoes. Simmer for 30 minutes, stirring occasionally.

The half-and-half may be diluted with milk, if desired.

Per Serving (excluding unknown items): 140 Calories; 9g Fat (56.2% calories from fat); 5g Protein; 11g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 591mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.

Soups, Chili and Stews

Dar Camina Mutritional Analysis

| Calories (kcal): | 140 | Vitamin B6 (mg): | .1mg |
|--------------------------------|-------|---------------------|-------|
| % Calories from Fat: | 56.2% | Vitamin B12 (mcg): | .2mcg |
| % Calories from Carbohydrates: | 30.6% | Thiamin B1 (mg): | .1mg |
| % Calories from Protein: | 13.2% | Riboflavin B2 (mg): | .1mg |
| Total Fat (g): | 9g | Folacin (mcg): | 18mcg |
| Saturated Fat (g): | 5g | Niacin (mg): | 3mg |
| Monounsaturated Fat (g): | 3g | Caffeine (mg): | 0mg |
| | | Alcohol (kcal): | 0 |
| Polyunsaturated Fat (g): | 1g | % Defuse: | በ በ% |
| Cholesterol (mg): | 21mg | Food Evokongos | |
| Carbohydrate (g): | 11g | Food Exchanges | |

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| Dietary Fiber (g): | 1g | Grain (Starch): | 1/2 |
|--------------------|--------|----------------------|-------|
| Protein (g): | 5g | Lean Meat: | 1/2 |
| Sodium (mg): | 591mg | Vegetable: | 1/2 |
| Potassium (mg): | 324mg | Fruit: | 0 |
| Calcium (mg): | 16mg | Non-Fat Milk: | 0 |
| Iron (mg): | 1mg | Fat: | 1 1/2 |
| Zinc (mg): | trace | Other Carbohydrates: | 0 |
| Vitamin C (mg): | 6mg | | |
| Vitamin A (i.u.): | 2395IU | | |
| Vitamin A (r.e.): | 282RE | | |

Nutrition Facts

Servings per Recipe: 6

| Amount Per Serving | | | | |
|-------------------------|-----------------------|--|--|--|
| Calories 140 | Calories from Fat: 78 | | | |
| | % Daily Values* | | | |
| Total Fat 9g | 13% | | | |
| Saturated Fat 5g | 25% | | | |
| Cholesterol 21mg | 7% | | | |
| Sodium 591mg | 25% | | | |
| Total Carbohydrates 11g | 4% | | | |
| Dietary Fiber 1g | 4% | | | |
| Protein 5g | | | | |
| Vitamin A | 48% | | | |
| Vitamin C | 11% | | | |
| Calcium | 2% | | | |
| Iron | 5% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.