

Soup/Cheese

- A: 6T butter
1 onion, chopped
2 carrots, chopped
2 stalks celery, chopped
- B: 1/4C flour
- C: 4C chicken stock
- D: 10oz grated cheddar cheese
3/4C half-and-half
4T dry white wine
1t dry mustard

1. Saute (A) in soup pot until celery is translucent.
2. Add (B), stir to incorporate.
3. Add (C), bring to a boil, whisking constantly.
4. Simmer to reduce 20-30 minutes until thickened. Puree.
5. Add (D) and stir to incorporate over low heat.

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From the kitchen of David and Jennifer Deaven