

Canadian Cheddar Cheese Soup

From the Kitchen of Brett Broussard

1/2 pound bacon, chopped
1 medium red onion, chopped
3 ribs celery, chopped
4 tablespoons butter
1 cup all-purpose flour
3 cups chicken stock
4 cups whole milk
1 pound white cheddar cheese, grated
1 tablespoon Tabasco sauce
1 tablespoon Worcestershire sauce
1/2 cup warm ale

Cook bacon until lightly browned. Add onion, celery, and butter and saute until the onions have softened, about 5 minutes. Add flour and cook, stirring constantly, for about 4 minutes over medium heat. Whisk in chicken stock and bring to a boil. Reduce heat to simmer and cook for 15 minutes. Add milk and continue to cook over low heat for another 15 minutes (Do not boil after adding milk). Remove from heat and add cheese, Tabasco, Worcestershire, salt and pepper to taste, and warm ale.

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