

KITCHEN AFFAIRS

for the serious cook

WOODLAND CENTER
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SMOKEY CHEDDAR CHEESE SOUP

2 quarts water
2 TableSPoons chicken base **OR** 2 quarts good quality chicken stock
2 ounces all-purpose flour
2 ounces unsalted butter (1/2 stick)
1 pound aged smoked cheddar cheese, shredded
2 cups heavy cream
Salt, and freshly ground black pepper, to taste
Cereal snack mix, or garlic bagel chips, or garlic croutons, to garnish

Combine the water and chicken base and bring this to a boil (or bring the stock to a boil). While this is heating, combine the flour and butter in a small bowl and work it with your fingers to make a *beurre manié*, or raw *roux*. When the stock comes to a boil, add the roux, about 1/2 TableSPoon at a time, stirring briskly to incorporate the roux, until the soup thickens, then reduce the heat to a simmer.

Stir in the cream. When the soup is again smooth, stir in the cheese, and keep stirring until the cheese is melted and the soup is smooth. Season to taste with salt and freshly ground pepper.

Strain the soup to remove any lumps of roux or cheese. Ladle into bowls and garnish with cereal snack mix (right out of the bag, pretzels and all) or with slightly crushed and broken garlic bagel chips or garlic melba rounds. Serve hot.