

Beer Cheese Soup

14.5 oz can of chicken broth
12 oz can of beer
1-1/2 cups milk
1 cup whipping cream
1-1/2 cups shredded carrots
1/2 cup green onions
4 TBSP flour
1 tsp double ground mustard seed
8 oz container of cream cheese
3 cups grated sharp cheddar cheese
sour cream
paprika
group pepper

Mix the chicken broth, beer, shredded carrots, and green onion in a medium pot. Heat on the stovetop over medium high heat. Stir occasionally.

In a medium size mixing bowl, combine the milk, whipping cream, flour, and ground mustard seed. Stir into the cooking pot.

Add cream cheese in spoon size increments. When soup begins to boil reduce to simmer for 10 minutes or until the cream cheese melts, stirring occasionally. Add cheddar cheese and stir until melted. Add pepper to taste.

When serving, add a tablespoon of sour cream and sprinkle paprika for color.