

A recipe from
DAD'S COOKBOOK



Rating:



Bierkäse Suppen

Inspired by recipe in "Splendid Soups" (CuisineAtHome.com)

Beer and cheese; they go together like Tom & Jerry, or Bogey and Bacall, or even the Captain & Tenille; anyways, they're great together in this soup...

*5 Tbsp unsalted butter
2 cup white onion, minced
½ cup celery, minced
½ cup carrot, minced
5 Tbsp flour
1 tsp smoked paprika
1 tsp dry mustard (Colman's)
1 cup dark beer*

*3 cup low-sodium chicken broth
1 Tbsp Worcestershire sauce
1 tsp hot sauce, like Crystal
1 cup whole milk
4 cup grated sharp Cheddar
4 oz cream cheese, in cubes
2 Tbsp fresh flat-leaf parsley, chopped
salt and white pepper, to taste*

In a large pot over low heat, sweat the mirepoix in butter until soft, about 10 minutes. Combine flour, paprika and mustard in a small bowl, then stir into vegetables. Increase heat to medium and cook for a couple of minutes, stirring constantly. Add beer and simmer until thickened. Add broth, Worcestershire and hot sauce. Heat to a boil while stirring, then turn heat to medium and simmer 5 minutes.

Whisk in milk and cheeses, stirring constantly until cheeses melt and soup gets really smooth. Do not boil at this point! Stir in parsley and season. Serve with dark, crusty bread and the rest of the beer. (I sincerely hope you didn't toss it out...)

This soup is quite rich, so you won't want a lot of it at one time. To fill out the meal, try some Sausage-Pumpernickel Skewers. And more beer...

Yield: About six to eight servings

Preparation time: 25 minutes (about two beers' worth)

Cooking time: 40 minutes (there goes the rest of the six-pack)

