

Cheddar Cheese Soup

Ingredients

White Mirepoix 12 oz (onion, leek, celery, parsnip)
Butter 4 oz
Garlic, minced 1 oz
Flour 4 oz
Chicken Stock 1 Gallon
Heluva Good Cheddar Cheese 2 lbs.
Heavy Cream 1 pint
Red Pepper, julienned, blanched 4 oz
Dry Mustard 1/2 oz
Fox Run Chardonnay 1oz
Tabasco *to taste*
Worcestershire Sauce *to taste*

Directions

1. Sweat the Mirepoix in the butter until tender.
2. Add garlic and sweat briefly.
3. Add the flour and stir to make a roux. Cook out the roux for 5 minutes.
4. Add stock and simmer the mixture for 45 minutes.
5. Add the cheddar cheese and continue to heat the soup gently until the cheese melts.
6. Add heavy cream and heat soup to a simmer. DO NOT BOIL.
7. Combine Fox Run Chardonnay and dry mustard and add to soup. Adjust the seasoning with Tabasco, Worcestershire, salt and pepper.
8. Add peppers to soup for garnish.

Served at 2001 Cheese and Wine