

BEER, CHEDDAR & BACON SOUP

You can certainly make this soup the day ahead for a time saver.

To make this soup you will need:

16 ounces of aged white cheddar (I used Oscar's Cheddar which is aged three years); crumbled or grated
4 slices of D'Artagnan Berkshire Slab Bacon (sliced 1/4 inch thick) cut into 3/4 inch pieces
3 Idaho Potatoes; peeled and diced
2 Carrots; peeled and diced
1 Sweet Onion; diced
3 Stalks of celery; diced
32 ounce container of chicken stock
12 ounce bottle of beer
Freshly ground salt and pepper

To begin the soup, cook up the bacon in the same pot that you will simmer the soup. This should take about 8-10 minutes.

Once the bacon is crispy, remove with a slotted spoon to a platter to drain.

If there are not enough bacon drippings in the pot you can add some olive oil. Add the potatoes, carrots, onion and celery to the pot and sauté until softened; about 7-8 minutes.

Now you can add the 32 ounce container of chicken stock and the bottle of beer. Give the soup a good stir and let it come to boil. Cover the pot and turn the heat to a medium/low simmer. Let the soup simmer for 40-45 minutes until the veggies are cooked through.

When the soup has finished it's simmer, turn off the flame and use an immersion blender to cream the veggies together. Gently stir in the crumbled cheddar and stir until smooth. If you would like your soup to be a little thicker, you can whisk in a teaspoon or so of cornstarch or rice thickener. Now you can stir in the crispy bacon, reserving a few pieces for garnish if you wish.

Serve alongside your corned beef and cabbage for a fun, traditional meal!