

CHEESE SOUP

INGREDIENTS:

❖ Carrots	1/3 Cup
❖ Celery	1/3 Cup
❖ Onions	1/3 Cup
❖ Bacon	1/4 Lb.
❖ Cornstarch	1 1/2 TBSP
❖ Flour	1/3 Cup
❖ Paprika	1/2 tsp
❖ White Pepper	pinch
❖ Salt	1 1/2 tsp
❖ Chicken stock	4 Cups
❖ Water	4 Cups
❖ Milk	1 1/3 Cup
❖ Water	1 1/3 Cup
❖ Cheese	1/4 Lb.
❖ Parsley*	optional for garnish

METHOD:

1. Chop Vegetables and bacon.
2. Sauté Vegetables and bacon 5 minutes or until tender.
3. Drain and save fat for use in step 4
4. Stir seasonings, cornstarch, and flour together and add to fat saved from step 3. Stir until you have a smooth roux
5. Bring chicken stock and water to boil
6. Add cold roux and simmer until thick
7. Add vegetables
8. Shred cheese
9. Stir milk and cheese into soup.
10. Heat to serving temperature
11. Garnish with chopped Parsley

Yield:

12 one cup servings.

