

Cheddar Horseradish Soup

Ingredients:

2 diced carrots
2 diced leeks
1 Tbsp. unsalted butter
1/8 tsp. cayenne
1/8 tsp. kosher salt
3 tbsp. flour
2 tbsp. dry mustard
1 bottle of beer
1/4 cup horseradish
3 cups of water
Dash of Worcestershire
2 cups of half and half
1 1/2 cups cheddar cheese



Directions:

“Sweat” the diced carrots and diced leeks in unsalted butter; add cayenne pepper, kosher salt, flour and dry mustard. Cook for 2-3 minutes, to “cook out” the flour taste.

Add the beer, 3 cups water, dash of Worcestershire and simmer until thick.

Whisk in half and half, and cheddar cheese.

Simmer until all ingredients are incorporated. Enjoy!