

Sweetnicks.com

Sweetnicks Beer and Cheddar Soup

4 starter servings

- 2 tablespoons margarine or butter
- 1 large onion, chopped
- 2 medium carrots, finely chopped
- 1/4 cup all purpose flour
- 12 oz. beer
- 2 cups beef broth
- 1/2 teaspoon salt
- 1 cup sour cream
- 2-1/2 cups shredded sharp Cheddar cheese

Melt the margarine in a 3-quart saucepan over medium heat. Cook onion and carrots in margarine, stirring occasionally, until tender. Add flour and stir to coat vegetables. Gradually stir in beer, broth and salt. Heat to boiling, reduce heat to low. Cover and simmer about 10 minutes or until vegetables are tender. Remove saucepan from heat and stir in sour cream and cheese; continue stirring until cheese is melted. Serve.

Sweetnicks Note: One of our favorite tummy-warming soups. Great for chilly nights, and easy meal for busy weeknights.