

# From the Kitchen of Sheryl Yuengling



## Ale and Cheese Soup

2 carrots, diced small	1 tsp smoked paprika	12 oz Yuengling Lord Chesterfield Ale
2 celery stalks, diced small	1 tsp dry mustard	3 cups chicken broth
1 yellow onion, diced small	1 tsp salt	16 oz shredded cheddar cheese
2 cloves garlic, minced	1 tsp pepper	8 oz smoked Gouda
4 Tbsp. unsalted butter	2 tsp Worcestershire sauce	
¼ cup flour	1 cup half and half	
½ tsp cayenne pepper		

In a large Dutch oven or heavy-bottomed pot over medium heat, melt the butter and sauté the carrots, celery, onion, and garlic for 10 minutes or until softened. Stir in the cayenne pepper, smoked paprika, dry mustard, salt, and pepper. Add the flour and cook for 3 minutes stirring frequently. Add the half and half and whisk until thickened.

Turn the heat up to medium-high and add the beer, chicken broth, and Worcestershire sauce. Bring to a boil and whisk constantly for a few minutes. Reduce heat to medium-low and simmer for 10 minutes.

Remove from heat and whisk in the cheese one handful at a time until smooth. Add salt and pepper to taste. Serve hot.

