
Soup, Brat, Beer and Cheese

Servings: 10

spicy and very yummy

Original recipe from Penzey's catalog

Use half and half for thickersoup. Uses about 4 stalks celery and 3 medium carrots

3 pieces bratwurst links, cooked and sliced
3 tablespoons olive oil
1 cup onion, minced
1 cup celery, minced
1 cup carrot, sliced
1/4 cup flour
1 pound potatoes, peeled and diced
6 cups chicken stock
12 ounces beer
1/2 teaspoon mustard powder
1/2 teaspoon granulated garlic
1/2 teaspoon salt
1/2 teaspoon black pepper, freshly ground
1/2 teaspoon chipotle pepper
1/2 cup whole milk
1/4 teaspoon Worcestershire sauce
2 cups sharp cheddar cheese, grated

Heat olive oil in soup pot over medium heat. Add onion, celery, and carrots. Cook about 15 minutes or until tender, stirring every so often to keep from sticking.

Stir in flour; cook about 1 minute.

Add potatoes, stock and beer. Bring to a boil and cook 10 - 15 minutes or until potatoes are tender.

Add mustard powder, garlic, salt, pepper, and chipotle.

Combine milk and Worcestershire sauce in a small bowl. Stir into the soup.

Remove soup from heat. Add the cheese, stirring until the cheese is melted and smooth.

Remove 2 cups of vegetables with some liquid and add to a blender or food processor. Puree.

Stir back into the soup to give it nice body. Return to low heat and add sliced, cooked bratwurst.

Cook until bratwurst is warm; 5 minutes should do it.

Serving Ideas: good with crusty bread

Pork, Soups

Per Serving (excluding unknown items): 300 Calories; 19g Fat (59.3% calories from fat); 12g Protein; 17g Carbohydrate; 2g Dietary Fiber; 41mg Cholesterol; 1705mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.