



RWC Welshman Cheese and Beer Soup

TIMING:
45 minutes
MAKES:
6 servings



INGREDIENTS

- 1/2 pound piece of slab bacon, 1/3-inch dice
- 1 celery rib, cut to 1/8 inch cubes
- 1 small onion, cut to 1/8 inch cubes
- 1 small poblano pepper, seeded and cut to 1/8 inch cubes
- 2 large garlic cloves, minced
- 1 tablespoon chopped thyme
- One 12-ounce bottle lager or ale
- About 2 1/4 cups home-made or low-sodium chicken stock
- 4 tablespoons (2 oz.) unsalted butter
- 2oz. (about 1/4 cup) all-purpose flour
- 1 cup heavy cream
- 1/2 pound RWC The Welshman cheese, coarsely shredded
- Optional: 4 ounces Caldera Espana smoked cheese, coarsely shredded
- Salt and freshly ground pepper

DIRECTIONS

1. In a large saucepan (preferably an enameled Dutch oven), cook the bacon over moderate heat until the fat is rendered and the bacon is crisp, about 7 minutes. Using a slotted spoon, transfer the bacon to a bowl.
2. Add the celery, onion, poblano, garlic, thyme, and a pinch of salt and pepper to the saucepan and cook over moderate heat, stirring, until softened, about 8 minutes.
3. Add half of the beer and cook until reduced by half, about 5 minutes.
4. Add 2 1/4 cups of chicken stock and bring to a slow simmer.
5. Meanwhile: In a small skillet, melt the butter. Add the flour and cook over moderate heat, stirring, until lightly browned, about 2 minutes.

6. Whisk this roux into the soup until incorporated and bring to a simmer. Cook until thickened, about 5 minutes.
7. Reduce the heat to medium-low.
8. Add the heavy cream, cheese and the remaining beer and whisk to combine, simmer, stirring occasionally, until thick and creamy, about 5 minutes.
9. Season with salt and pepper to taste.
10. Add a few tablespoons of stock if the soup is too thick.

Serving Note: Garnish the soup with the reserved bacon and serve with cheese biscuits. (See the next page for RWC Caldera Espana cheese biscuits.)

Note: This soup will be a bit chunky; if a smooth soup is desired, blend the soup in small batches until the desired consistency is achieved. Remember to vent the blender top and cover it with a clean towel to prevent burning yourself!

For some Zing: At the end of cooking, stir in 1 Tablespoon of each Dijon Mustard and Worcestershire sauce!