



Canadian Cheese Soup

Ingredients:

4	tablespoon	Butter
1	tablespoon	Yellow Onion, finely chopped
½	cup	Celery, cooked and finely diced
½	cup	Carrots, cooked and finely diced
½	cup	Flour, all-purpose
1	tablespoon	Corn Starch
1/8	teaspoon	Paprika
1/8	teaspoon	Baking soda
3	cup	Whole Milk
3	cup	Chicken Stock
2	pound	Aged Sharp Cheddar Cheese, shredded
2	drop	Bitters
	Pepper to taste	Black Pepper
	Salt to taste	Kosher Salt
	Garnish	Parsley, fresh; chopped

Melt butter in a large sauce pan. Add onion, celery and carrot. Cook gently, stirring often, about 10 minutes until vegetables begin to soften.

In a small dish, mix flour, cornstarch, paprika and baking soda. Add to vegetables and cook, stirring constantly, 1 minute.

Add milk and stock, whisking until smooth. Heat to a simmer, cover and cook gently, stirring often, about 10 minutes until carrot is tender.

Remove pan from heat. Add cheese and stir until smooth. Add bitters. Add salt and pepper to taste and serve hot with a sprinkling of parsley.

Makes 8 1-cup servings