# 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