



RECIPE

Cheesy Beer Soup

1 (2 lb. bag)  Butter Sauce

4 Cups Chicken Stock

1 lb. Cheddar, or Monterey Jack, or
Gruyere Cheese, shredded

1 12-Ounce Bottle of Beer
(stout works best)

1 ½ Cups Potatoes, cubed


1 Cup Celery, chopped

1 Cup Carrots, Diced

1 Cup Onion, Chopped

1 Cup Frozen Cauliflower, chopped

1 Cup Broccoli, chopped

Directions: In a large pot over medium heat, combine chicken stock and beer. Add the potatoes, onion, celery, and carrots, and bring to a boil. Cook 15-20 minutes until veggies are almost tender. Stir in the cauliflower and broccoli, cook about 10 more minutes. Stir in  Butter Sauce and cheese. Reduce heat to low and stir until cheese is melted.

Yield: 6-10 servings

BUTTERBALL® FARMS, INC.
Imagine Butter Differently™

Phone: 616.243.0105 OR 888.8 **BUTTER** ButterballFarms.com