

## Cheddar Cheese Soup

White mirepoix	3 cups
(1 cup each of onion, leek & celery – diced small).	
Garlic cloves, minced	2
Butter	1 stick
Flour	1 cup
Chicken stock	3 quarts
Cheddar cheese, grated	2 pounds
White wine	1 cup
Dry mustard	2 Tbsp
Heavy cream	1 pint
Tabasco, to taste	
Worcestershire sauce, to taste	
Salt, to taste	
Pepper, to taste	
Green peppers, julienne, blanched	1 cup
Red peppers, julienne, blanched	1 cup

1. Sweat the mirepoix and garlic in the butter until it is limp.
2. Add the flour to make a roux and cook out for 5 minutes.
3. Add the stock gradually, whipping to work out lumps, and simmer for 45 minutes.
4. Add the cheddar cheese and wine (reserving 1 ounce to dilute the mustard) and continue to heat the soup gently until cheese melts. *Do not allow the soup to boil and do not let the soup set too long after the cheese is added or it may take on a curdled appearance.*
5. Blend the dry mustard and wine. Add this mixture along with the cream. Heat gently for 2 to 3 minutes, and adjust consistency with stock if necessary. Season to taste with Tabasco and Worcestershire sauces, salt and pepper.
6. Add the peppers to the soup or use them to garnish individual portions.