



## WISCONSIN BEER SOUP

CHEF RYAN CHRISTENSEN, THE VIRGINIA HEALTH & REHAB

### INGREDIENTS

- 1/2 cup Butter
- 1 tsp. minced Garlic
- 1 chopped Onion
- 1 large Carrot, grated
- 1 cup all purpose Flour
- 2 cups Chicken Broth
- 2 cups Milk
- 3/4 cup Beer
- 1 tsp. Worcestershire Sauce
- 1/2 tsp. Salt
- 1/2 tsp. dry Mustard
- 1 Bay Leaf
- 7 oz. Cheddar Cheese
- 3 oz. Swiss Cheese
- 1/2 lb. smoked Sausage
- 1 cup frozen Corn (optional)

### DIRECTIONS

- Melt butter in medium saucepan over medium heat. Add onion, carrot, and garlic and saute until softened. Add flour, cook 5 minutes, stirring often.
- Add chicken broth, milk, beer, Worcestershire, salt, mustard, and bay leaf. Reduce heat to low and cook until soup has thickened, whisking often.
- Remove and discard bay leaf. Slowly whisk both cheeses into soups until combined and smooth.
- Cut sausage lengthwise into quarters, then slice into 1/2 inch pieces. Saute sausage in a small skillet over medium-high heat until heated through. Blot excess fat from sausage with paper towels. Add sausage to soup and stir.
- Serve hot with crackers or crusty bread.