



Cheddar Ale Soup

(AKA Beer Cheese Soup)

One of the most requested soups at the Colophon, our version of beer cheese soup is thick and very rich. Serve it inside a hollowed out bread bowl!

Combine in soup pot and heat to 160 degrees:

24 oz Water

12 oz Beer/Ale of your choice

A generous dash of Tabasco

2 cloves minced Garlic

1/2 tsp Black Pepper

1/2 tsp Thyme

Pinch of Salt

Add the following to thicken soup and continue to heat to 160:

Roux (3 Tbsp. Flour mixed into 3 Tbsp. Melted Butter)

12 oz Sharp Cheddar cold pack Cheese Spread

2 oz Heavy Whipping Cream

1 oz Sliced Black Olives

Hints: Whisk warm Roux into soup to thicken. Let Cheddar cheese spread warm to room temperature, then whisk into soup. Add whipping cream to thin to your liking. Garnish soup with Popcorn and serve with sliced French Baguette.