

Cheddar Soup

SERVES Serves 4 to 6 (Makes 7 cups)

WHY THIS RECIPE WORKS

For cheddar soup recipe with deep flavor and velvety texture, we sautéed carrots, celery, and onion to create a flavor base. We used a roux (a mix of flour and butter) to thicken the soup and keep it from separating, and combined chicken stock and half-and-half (instead of milk) for richness that wasn't over the top. Finally, we added plenty of sharp cheddar cheese for a soup that was undeniable cheesy.

INGREDIENTS

- ☐ **3** tablespoons
unsalted butter
- ☐ **1** medium onion,
minced (about 1 cup)
- ☐ **1** medium carrot,
minced (about 1/3 cup)
- ☐ **1** small rib celery,
minced (about 1/4 cup)
- ☐ **1** medium clove garlic,
minced
- ☐ **2** tablespoons
unbleached all-
purpose flour
- ☐ **2 ½** cups
low-sodium chicken
broth
- ☐ **2 ½** cups half-and-half

BEFORE YOU BEGIN

***** This soup isn't the best candidate for making in advance. Reheat the soup in a saucepan over low heat, whisking gently to prevent the soup from separating. Do not bring above a bare simmer.

INSTRUCTIONS

1 Heat butter in large heavy-bottomed Dutch oven over medium heat until foaming; add onion and cook, stirring occasionally, until softened, about 4 minutes. Add carrot, celery, and garlic; cook until garlic is fragrant, about 1 minute. Add flour and cook, stirring to coat vegetables, until mixture begins to brown on bottom of pot, about 2 minutes. Gradually whisk in chicken broth and half-and-half and add bay leaf. Increase heat to medium-high and bring to boil; reduce heat to medium-low and simmer until vegetables soften, about 10 minutes.

- ☐ **1** bay leaf
- ☐ Pinch cayenne pepper
- ☐ **3** tablespoons
dry sherry
- ☐ **12** ounces
sharp cheddar cheese,
shredded (about 3
cups)
- ☐ **1** tablespoon minced
fresh thyme leaves

2 Off heat, add cayenne and sherry; cool soup for 1 minute. Slowly whisk in cheese and thyme; season with salt and pepper and serve immediately.