

# Cheddar Soup

**SERVES** Serves 4 to 6 (Makes 7 cups)

## WHY THIS RECIPE WORKS

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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

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- 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 1/2** cups low-sodium chicken broth
- 2 1/2** cups half-and-half

## BEFORE YOU BEGIN

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**\*** 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

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- 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

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**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.