Wisconsin cheddar cheese soup



Summary

Yield: 3
Prep Time: 5 minutes

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Category: Soups
Cuisine: American

Ingredients

- 1/4 cup all purpose flour
- 2 oz butter
- 2 cups sharp chedder
- 2 tsp worcestershire sauce
- 1 small onion
- 1 cup CORN
- 2 cups milk
- 1 1/2 tsp mustard powder
- 1 tsp salt and pepper
- 4 slices bacon

Instructions

1.Heat the butter and add the onion when the butter is still melting. Cook over low heat for about 5 minutes, but make sure not to let the onion brown.

2.Add the mustard powder.

3. And 1/4 cup all-purpose flour

4. Stir well and cook the roux for a minute

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5. Pour in 2 cups of milk and stir like a madman.

Pour 1 cup of chicken broth into the soup

6.Season with Worcestershire sauce, salt and pepper. Stir in the corn and let the soup simmer for 5 minutes.

7.Add the cheese. You might as well stick it on your thighs straight away, but oh boy, this is the good stuff! I simply adore cheese soup.

8.Stir well and let the cheese melt. Give the soup another 5 minutes over low to medium heat.