

TheRecipeWorks - Cheddar Cheese Soup

Cheddar Cheese Soup

Serves: 4

1/4 cup butter or margarine
1/4 cup all-purpose flour
2 cans (12 fluid ounces each) evaporated milk
1 cup beer or water or broth
2 tsps Worcestershire sauce
1/2 tsp dry mustard (optional)
1/4 tsp cayenne pepper
2 cups shredded sharp cheddar cheese

Melt butter in large saucepan. Add flour and cook, stirring constantly, until bubbly.

Add evaporated milk, bring to a boil, stirring constantly.

Reduce heat, stir in beer or water, Worcestershire sauce, mustard and cayenne pepper. Simmer for 10 minutes.

Remove from heat. Stir in cheese until melted. Season with salt.