

Cheddar Beer Soup

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	medium	leeks (white and pale parts only) - 1/4" dice (2 cups)
2	medium	carrots - 1/4" dice (1 cup)
2		celery ribs - 1/4" dice (1 cup)
2	teaspoons	garlic - finely chopped
1		Bay leaf
1/4	cup	unsalted butter
1/3	cup	all-purpose flour
2	cups	whole milk
1 3/4	cups	chicken broth
12	ounces	english ale (bass)
1	tablespoon	worcestershire sauce
1	teaspoon	dry mustard
1	teaspoon	salt
1/4	teaspoon	black pepper
1	pound	extra sharp Cheddar (preferably English, rind removed) - grated (4 cups)
4		bacon slices - cooked and crumbled

Wash leeks in a bowl of cold water, agitating water, then lift out leeks and drain in a colander.

Cook leeks, carrots, celery, garlic, and bay leaf in butter in a 4 qt saucepan over moderate heat, stirring occassionally, until vegetables begin to soften, about 5 minutes. Reduce heat to moderately low and sprinkle flour over vegetables, then cook, stirring occassionally, 3 minutes. Add milk, broth, and beer in a stream, whisking, then simmer, whisking occassionally, 5 minutes. Stir in W-sauce, mustard, salt and pepper.

Add cheese by handfuls, stirring constantly, and cook until cheese is melted, 3 to 4 minutes. (do not boil). Discard bay leaf and garnish with bacon.