



## Beer Cheese Soup

Capitalize on the craft beer trend by calling out the brew you use. Cheddar cheese sauce blended with craft beer and topped with caramelized BBQ onions and pretzel croutons for a cravable starter. Could also be called Ale Cheddar Soup.

Yield: 11 8-oz servings

### INGREDIENTS

1/2 gal	Hot water (180°-190°F)	1 bag	Foothill Farms® Cheese Sauce Mix (#094T)
18 oz	Beer, Pale Ale (or beer of your choice)	2 c	Diced yellow onion, sauteed
3 Tbsp	BBQ sauce	2 3/4 c	Pretzels, hard, broken into pieces

### INSTRUCTIONS

1. In a stockpot, pour in hot water. Add contents of Cheese Sauce Mix into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
2. Add beer to cheese sauce. Whisk to combine. Reserve hot (never boil).
3. In a separate container, combine onions and BBQ sauce. Reserve warm.
4. For each order: Ladle 8 oz hot soup into soup bowl. Garnish with 1 Tbsp of caramelized BBQ onions and 2 heaping Tbsp of pretzel croutons.
5. Note: Can also use Foothill Farms Cheese Sauce Mix #088T and #105T. They are the same formula, just different pack size. Simply double the amount of water, beer, onions, BBQ sauce and pretzels used.