



## WISCONSIN CHEDDAR CHEESE SOUP

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- 3 tbsp. butter
- 4 tbsp. flour
- 4 c. chicken broth
- 2 c. milk
- 1/2 onion, finely chopped
- 3/4 lb. grated cheddar cheese
- 1 c. lite cream
- 1 tsp. salt
- 1/8 tsp. cayenne pepper

Melt butter in saucepan. Stir in flour; blend until smooth. Very slowly stir in chicken broth and continue until mix is smooth. Add milk and stir. Add onion, continue cooking on low heat for 5 minutes. Add cheese and cook until melted. Stir and remove from heat. Stir in light cream, salt and cayenne pepper.

Do either broccoli or cauliflower in microwave until fork tender, chop using tops. Stir into mixture. Serves 6.