

## Irish-Beer Cheese Soup

### Ingredients (for 6 portions)

¾ lb (340 g)	mature white cheese, such as Dubliner (or aged white cheddar); shredded
3 tbsp	unsalted butter
¼	onion; peeled, and chopped
1	potato; washed, peeled and cubed
¼ cup	flour
2 cups	broth (chicken, or veggie)
1 cup	milk
1 cup	beer, such as Irish Harp™ (or other lager)
1 tbsp	Worcestershire sauce
1 tsp	mustard (Dijon type, or a mix with yellow)

In a pot over medium heat, add butter; once melted, add chopped onions, and sauté. Add potatoes, stirring to coat with butter and onion. Cover pot and cook for about ten minutes, until the potatoes are fork-tender. Add flour, and stir to avoid burning; cook just until the flour starts to turn grainy, but not brown, then add broth, stirring. Once hot, but not boiling, add milk, then the beer. Transfer batches to a blender, and process until smoot, then return to pot, or use an immersion blender directly in the pot. Add Worcestershire sauce and mustard. Stir and keep hot. A couple of minutes before serving, reserve about a quarter of a cup of the cheese, for garnish, then add the rest to the pot. Stir and serve as soon as the cheese has melted; top each bowl with reserved cheese, and optional, finish with some freshly ground pepper:

