

CopyCat Bannigan's Beer Cheese Soup

Ingredients

1 quart Chicken Stock
1/2 stick Butter or Margarine
1/2 cup finely diced Onion
1/2 cup thinly sliced Celery
1/4 cup All-Purpose Flour
1 can Diced Tomatoes with Juice
Dash White Pepper to taste
1 pound Velveeta Cheese cut into cubes
1/2 cup good Beer

Directions

Add chicken stock to a large pot. Place over medium heat and begin to warm.

Place a medium stock pot, over medium heat. Add butter or margarine and melt.

Add prepared celery and onion. Sauté for 3 minutes.

Add flour, Stir together with a wire whisk. Continue to stir and cook for 2 minutes. Sauce will be very thick.

Add warmed chicken stock to the sauce. Mix well until it is completely mixed and smooth.

Add tomatoes with juice and white pepper. Stir mixture well.

Add Velveeta cubes, a few at a time, stirring, until the cheese has melted completely.

Once the cheese is melted, pour in the beer. Stir well.

Serve hot garnished with anything you like – grated Cheddar

cheese, Feta crumbles, paprika, sliced green onions or even popcorn.