

CopyCat Longhorn Steakhouse Beer Cheese Soup

Ingredients

1 quart water
1 rib celery, finely diced
1 carrot, finely diced
1/3 cup finely diced onion
3 tablespoons granulated chicken stock base
8 ounces beer
1/3 pound Mexican-style process cheese product, cut in cubes
1/3 pound regular process cheese product, cut in cubes
4 ounces grated cheddar cheese
1/2 cup butter or margarine
8 tablespoons flour

Directions

Bring water and beer to a boil and add vegetables and granulated chicken base. Return to a boil and then simmer about 20 minutes or until vegetables are tender.

Add process cheeses gradually, stirring until cheese melts. Blend in the Cheddar.

Make a roux of the butter or margarine and the flour (as if for gravy or cream sauce) and add to soup and stir and simmer until desired thickness. Serve with crackers.