



CHEDDAR CHEESE SOUP

Submitted by: Barbara Hlavin

INGREDIENTS:

3 tablespoons butter
1 cup finely chopped onion
1 cup chopped celery
3/4 cup sliced carrot rounds
1/2 pound broccoli, separated into small flowerets (about 2-1/4 cups)
3 cups milk
1 cup (4 oz.) cheddar cheese
6 to 8 slices French bread, toasted
Swiss cheese cut into thin wedges, two for each slice of bread
4 slices bacon, cooked and crumbled

DIRECTIONS:

Melt butter in 3-qt. saucepan. Add onion and celery. Stir and cook 5 minutes. Add carrots, broccoli and broth. Cover; bring to a boil, then turn to simmer and cook for 15 minutes or until vegetables are tender. Add milk, bring to a simmer. Add cheese, stirring until melted. Pour soup into a casserole. Float bread slices on top of soup and cover each with two wedges of Dakota Farms Swiss cheese. Place under broiler for 2 to 3 minutes until the cheese melts and turns a delicate brown. Sprinkle with crumbed bacon and serve.

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