

Broom's Bloom Cheddar & Peabody Heights Mount Clare Porter Soup

Serves 4

4 tablespoons (½ stick) butter
4 tablespoons all-purpose flour
3 cups of milk
2 teaspoons minced garlic
Salt & freshly ground black pepper
¼ teaspoons crushed red pepper flakes
2 ½ cups extra-sharp cheddar cheese
1 cup dark beer - stout or dark ale is good

Heat the butter in a saute pan. Add the flour and cook on a low heat. Stir the mixture constantly until it starts to bubble, about 2 to 3 minutes. Do not allow it to brown.

Heat the milk in a saucepan until it is just about to boil. Add the garlic, salt and pepper to taste, and the crushed chili flakes. Stir this mixture until it comes almost to the boil. Reduce heat to a simmer.

Add half of the butter-flour mix, whisking constantly, until it reaches a low simmer and begins to thicken. Add more butter-flour mixture as needed to thicken. Whisk constantly to avoid scorching.

Turn down the heat to low and add the cheese and beer, stirring to allow the cheese to melt. The soup should have a smooth, consistent texture.

Remove from heat and serve. Or it can be reheated later on a low temperature. (Do not boil!)

Toppings:

Adapted from Coastal Cooking with John Shields, Broadway Books 2004