

Potato Soup

4 tablespoons butter
1 onion, finely chopped
1 carrot, finely chopped
1 rib celery, finely chopped
2 cloves garlic, finely chopped
1/4 cup all-purpose flour
Salt and freshly ground black pepper
3 cups chicken stock
1 cup whole milk
1 (12-ounce) bottle light-bodied beer
2 large russet potatoes, peeled and chopped
2 cups grated extra-sharp Cheddar (about 8 ounces)

In large pot melt butter. Add onion, carrots, celery and garlic, saute until vegetables are soft. Add flour to vegetables and cook for 2-3 minutes. Add salt and pepper to taste. Slowly whisk in chicken stock, then add milk and beer. Add potatoes, bring liquids to a boil, once at a boil reduce heat and simmer until potatoes become soft.

Remove from heat. Using an immersion blender puree until smooth. Return to soup to stove, over low heat slowly stir in the cheese. Stir until melted and serve.