

## Wisconsin cheddar cheese soup



Summary

**Yield:** 3

**Prep Time:** 5 minutes

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## Ingredients

- 1/4 cup all purpose flour
- 2 oz butter
- 2 cups sharp cheddar
- 2 tsp worcestershire sauce
- 1 small onion
- 1 cup CORN
- 2 cups milk
- 1 1/2 tsp mustard powder
- 1 tsp salt and pepper
- 4 slices bacon

**Category:** Soups

**Cuisine:** American

## Instructions

- 1.Heat the butter and add the onion when the butter is still melting. Cook over low heat for about 5 minutes, but make sure not to let the onion brown.
- 2.Add the mustard powder.
3. And 1/4 cup all-purpose flour
4. Stir well and cook the roux for a minute

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5. Pour in 2 cups of milk and stir like a madman.

Pour 1 cup of chicken broth into the soup

6. Season with Worcestershire sauce, salt and pepper. Stir in the corn and let the soup simmer for 5 minutes.

7. Add the cheese. You might as well stick it on your thighs straight away, but oh boy, this is the good stuff! I simply adore cheese soup.

8. Stir well and let the cheese melt. Give the soup another 5 minutes over low to medium heat.