

Beer Cheese Soup

Ingredients:

1 pound processed American cheese (like Velveeta)

1 bottle (12 ounces) beer, such as a lager or lighter ale

2 tablespoons all-purpose flour

Cut the cheese into 1 inch cubes and place into a microwaveable bowl. Nuke for 1 minute, to start softening the cheese. Meanwhile, place the beer into another bowl and add the flour. With a whisk, stir until smooth. This is called a “slurry”. Remove the cheese from the microwave and add the slurry. Place back in the microwave for 2 minutes. Remove, stir, and place back in the microwave for another 2 minutes. Repeat for another 1 ½ minutes. Stir again, and that’s it! This recipe is a great jumping off place. You can add cubed ham or cooked sausage for a delicious meal. By increasing the flour to 4 tablespoons, you can have a great dip for pretzels or chips. Prepare for compliments!