

Hearty Beer Cheese Potato Soup

INGREDIENTS

4-6 russet potatoes, peeled and cubed
3 cups cheddar cheese, shredded
3-5 cups chicken broth
2 cups half-and-half
1 bottle (12 oz) beer
1/4 cup butter
2 medium carrots, peeled and chopped
1 small onion, chopped
2 stalks of celery, chopped
1 clove garlic, minced
1/2 teaspoon dried thyme
Kosher salt and freshly ground pepper, to taste

PREPARATION

In a large Dutch oven or heavy-bottomed saucepan, heat butter over medium heat. Add onions, carrots, and celery and cook until vegetables start to soften, about 5 minutes. Add garlic, thyme, and potatoes and cook one minute more. Add beer and enough broth to cover vegetables. Bring to a simmer and let cook until potatoes are tender, 15-20 minutes. Remove soup to blender to puree in batches or use an immersion blender in the pot. Once pureed, stir in half-and-half and cheese until melted. Season to taste with salt and pepper. Enjoy!