JANE SMITH LIFESTYLE

Cozy Cheddar Cheese Soup

Prep: 15 min | Cook: about 30 min | Serves: 4



Creamy cheddar cheese soup for a crisp fall night, finished with chives and served with toasted sourdough.

Ingredients

- 4 tablespoons unsalted butter
- 1 small yellow onion, finely diced
- 2 cloves garlic, minced
- 1/4 cup all-purpose flour
- 3 cups chicken or vegetable broth
- 2 cups whole milk
- 3 cups freshly grated sharp cheddar cheese
- 1 teaspoon Dijon mustard
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon kosher salt, plus more to taste
- 1/4 teaspoon freshly ground black pepper
- Chopped chives and crisp bacon for serving, optional
- Toasted sourdough, for serving

Directions

1. Melt the butter in a heavy pot over medium heat. Add the onion and cook for 5 to 6 minutes, until soft and translucent. Add the garlic and cook for about 30 seconds.
2. Sprinkle in the flour and stir constantly for 1 to 2 minutes. Slowly whisk in the broth, then the milk. Bring to a gentle simmer and cook for 8 to 10 minutes, stirring occasionally, until slightly thickened.
3. Reduce the heat to low. Add the cheddar a handful at a time, stirring until smooth before adding more. Stir in the Dijon, smoked paprika, salt, and pepper. Do not let the soup boil once the cheese is added.

4. Ladle into warm bowls and finish with chives, a little extra cheddar, and crisp bacon if desired. Serve with toasted sourdough.

Jane's Note

Freshly grated cheese melts more smoothly than pre-shredded cheese. Do not boil after adding it.

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