

Cheddar Cheese Soup

1/4 cup butter or margarine

1/4 cup all-purpose flour

2 (12-ounce) cans Evaporated Milk

1 cup beer*

2 teaspoons Worcestershire sauce

1/2 teaspoon dry mustard

1/4 tablespoon cayenne pepper

2 cups shredded sharp cheddar cheese

Toppings: crumbled cooked bacon, sliced green onions, croutons

1. Melt butter in large saucepan. Add flour; cook, stirring constantly, until bubbly. Add evaporated milk; bring to a boil, stirring constantly. Reduce heat; stir in beer, Worcestershire sauce, mustard and cayenne pepper. Simmer for 10 minutes. Remove from heat. Stir in cheese until melted. Season with salt.
2. Ladle into bowls. Serve with toppings.

Makes 4 servings.

* or water.