

## **Wisconsin Beer Cheese Soup**

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## **Wisconsin Three Cheese Beer Soup**

### **Ingredients:**

½ pound butter (clarified optional)

½ cup flour (or to desired consistency)

2 quarts milk

1 ounce tabasco

1 ounce worcestershire sauce

¼ cup chicken base

12 ounces Sprecher beer - Preferably either Micro-light or Special Amber

1 cup culinary cream (optional) or heavy cream

½ ounce onion powder

½ ounce garlic powder

White pepper to taste

Salt to taste

½ pound shredded Wisconsin cheddar cheese

½ pound shredded Wisconsin Swiss cheese

½ pound shredded Wisconsin jalapeno jack cheese

### **Method:**

In a 12-inch sauté pan or skillet, melt butter and remove from heat. Add flour and whisk until incorporated. Consistency should be like wet sand. Cook over low heat stirring occasionally for 10-15 minutes. Remove from heat and set aside.

In a large soup pot heat milk to almost boiling - DO NOT BOIL. Lower heat and add tabasco, worcestershire, chicken base and beer. Incorporate well with whisk. Add cream and seasonings and heat to almost a boil again. *Slowly*

incorporate small amounts of the butter/flour mixture to make a roux to thicken to desired consistency. Cook for 10-15 minutes. \*Gradually add cheese in small handfuls making sure to thoroughly melt and incorporate each handful before adding more.

\*Do not let the soup reach a temperature over 150-degrees or it will separate.

Cook over low heat for 15-20 minutes, serve immediately.

12-14 servings

## **Croutons**

### **Ingredients:**

2 loaves bread, diced  
2 sticks melted butter or margarine  
Garlic, granulated, to taste  
Leaf thyme, to taste  
Leaf oregano, to taste  
Paprika, to taste  
Parmesan, to taste  
Salt and black pepper, to taste

### **Method:**

Preheat oven to 350-degrees.

Dice bread.

Mix seasonings with butter. Toss over croutons until all are coated evenly.  
Toss parmesan cheese and salt and pepper to taste.

Place croutons on a cookie sheet; bake at 350-degrees, for about 7-10 minutes or until they are crispy.