



GEORGE KILLIAN'S® IRISH RED™ CHEESE SOUP

Serving size: 8

Ingredients:

- 1/4 cup butter
- 3/4 cup onion, finely chopped
- 1/2 cup celery, finely chopped
- 3/4 cup carrot, finely chopped
- 1 tablespoon flour
- 16 ounces George Killian's® Irish Red™
- 3 cups heavy cream
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 4 cups sharp cheddar cheese, grated
- 4 egg yolks, slightly beaten
- 1/4 cup green onion, sliced thin



Preparation instructions:

Heat a medium-sized saucepan over medium heat. Add butter and allow it to melt. Add onions, celery, and carrots. Sauté until onions are translucent. Stir in flour. Add Killian's, and bring mixture to a boil. Reduce heat to medium-low. Add cream and simmer for about 5-10 minutes. Add salt and pepper to taste. Reduce heat to low. Stir in cheddar cheese one cup at a time. Transfer about one cup of the saucepan mixture to a mixing bowl. Set the bowl aside and let mixture cool slightly. Add egg yolks to the bowl, and stir gently with whisk. Return the mixture to the saucepan and stir. Continue to simmer for about 3-5 minutes or until desired thickness is obtained. Serve in soup crocks, garnished with green onions. Serving suggestions: Add a dash of nutmeg for a richer flavor. Garnish with fresh shredded cheddar cheese.

