

HOMEMADE SOUPS OF THE DAY

BEER CHEESE SOUP

NIKKI MAIERS • GUTTENBERG



- 6 slices of bacon
- 1 lb. chicken breast, cubed
- ¼ c. butter, sliced
- ¼ c. flour
- 2 tsp. garlic powder
- ½ tsp. cayenne pepper
- 1 tsp. black pepper
- 1 c. Blue Moon® or other beer
- 1 c. chicken broth
- 2 c. half-and-half
- 8 oz. cheddar cheese
- 1 tsp. Worcestershire sauce

In a pan, cook bacon until crisp. Remove bacon and cook chicken in same pan until done. Remove chicken, add sliced butter to pan and melt. Whisk flour into butter, then add Blue Moon®, chicken broth and half-and-half. Whisk to combine and bring to a bubble. Add cheese and combine. Stir until smooth. Add Worcestershire sauce, cubed chicken and bacon crumbles.

CHEESE SOUP

JOYCE VONDEROHE • NEW ALBIN

- 2-10 oz. cans cream of chicken soup
- 1 lb. Kraft Velveeta® cheese
- 1½ qts. water
- 3 lg. potatoes, peeled and diced
- 3 carrots, peeled and shredded
- 1 sm. onion, diced or minced
- 2 T. parsley
- 3 chicken bouillon cubes



In a slow cooker or kettle on the stove, heat chicken soup and cheese until melted. Add the remaining ingredients to the boiling water and cook until vegetables are tender (do not drain water). Add to soup and cheese. Option: Mash the potatoes slightly with a hand masher before adding to the cheese mixture. Stir until combined.

CHEESY POTATO SOUP

LYNN MONROE • POSTVILLE



- 16 lg. potatoes, peeled and diced
- 1 lb. sharp cheddar cheese
- ½ lb. bacon, cut into 1-inch pieces
- 1 lb. Kraft Velveeta®, grated
- 2 lg. onions, diced
- Dash of salt
- 1 pint half-and-half
- 1 c. diced carrots
- ½ green pepper

In a large kettle, cover potatoes with water, add salt and boil. In a separate pan, cook bacon and onion until done. Pour off grease and add to boiling potatoes along with pepper and carrots. When potatoes are fully cooked and mushy, add cheese to boiling mixture, stirring slowly. After cheese is melted, add half-and-half and simmer, stirring often to avoid scorching.

PIZZA SOUP

PHIL AND CHARLOTTE WALDBESER • ELGIN

- 2-10¾ oz. cans tomato soup
- 1-15 oz. can black beans, rinsed and drained
- 4 oz. brown and serve sausage links, cut into ½ inch pieces. Can substitute 3 fully cooked sausage patties, cut into chunks.
- ½ T. onion flakes
- 2 tsp. oregano
- 1 tsp. chili powder
- ¼ tsp. garlic powder
- 1 c. tortellini or macaroni
- 1 c. shredded mozzarella cheese
- Chopped green pepper, optional
- Sliced black olives, optional



In a pan, mix first 7 ingredients plus optional ingredients if desired. Bring to boil, simmer on stove. Meanwhile, cook tortellini or macaroni according to package directions; drain and add to soup. Remove from heat. Stir in mozzarella. Yield: 5-6 servings.