

COUNTY PREMIUM CIDER AND CHEDDAR SOUP

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Serves 4

Looking for an easy Apple Cider & Cheddar Cheese Soup recipe? Learn how to make The Waring House Apple Cider & Cheddar Cheese Soup using healthy ingredients.

Prep Time

15 min

Cook Time

30 min

Total Time

45 min

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Ingredients

1. 1 cup celery
2. 1 cup carrots, peeled
3. 2 cups onion, finely diced
4. 6 apples, cut and peeled
5. 1 cup County Premium Cider
6. 1 1/2 cups shredded cheddar
7. 2 cups heavy cream
8. 1/4 cup butter
9. 1/4 cup flour
10. 4 cups chicken broth
11. 2 cups water
12. salt and pepper to taste

Instructions

1. Sauté vegetables and apples in butter until soft. Remove from heat and purée.
2. Melt butter over low heat, add flour and stir constantly for 1 minute. Stir in chicken broth and water. Bring to a simmer, before adding the puréed vegetables and County Premium Cider. Continue to simmer for about 15 minutes. Add shredded cheese, stirring.
3. Before serving, stir in heavy cream and season with salt and pepper to taste.

