

Potato. Beer & Cheese Soup

This is from the Spinnerstown Hotel in Quakertown, PA. (Serves 10)



- 1 tsp. olive oil
- 1 large white onion, minced
- 3 lbs. peeled and chopped white potatoes
- 1 gallon chicken stock
- 1/2 Tablespoon salt
- 1/2 Tablespoon pepper
- 8 oz. brown ale (Newcastle recommended; Belgians and pale ales also work well)
- 1 qt. heavy cream
- 6 oz. cheddar cheese, shredded
- Minced chives, for garnish

DIRECTIONS

Heat oil in a large soup pot. Add onions and cook until translucent. Add potatoes, stock, salt and pepper. Bring to a simmer. Cook until potatoes become tender, about 25 minutes, then add beer and cream. Bring pot to a boil, then stir in cheese. Remove from heat and puree soup with stick blender. Serve with minced chives.