



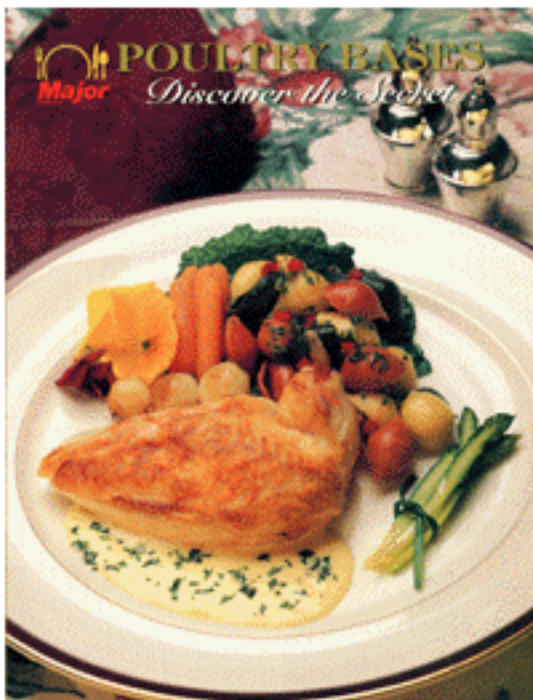
# Recipe Database

## Beer & Cheese Soup

Yield: 1 Gallon

Portions: 20

Ingredients	Quantity	Directions
Butter	8 oz.	In a heavy sauce pan melt butter. Saute' onions, celery and green peppers until onions are opaque. Blend in flour and continue to cook on medium for five minutes.
Onions, chopped	6 oz.	
Carrots, diced	6 oz.	
Celery, diced	6 oz.	
Green Peppers, diced	6 oz.	
Water	3 qts.	Using a wire whip, add water and chicken base. Gently boil for seven minutes while stirring frequently.
MAJOR CHICKEN BASE	4 oz.	
Cheddar Cheese, shredded	16 oz.	Add cheese and cream, mixing well. Heat to simmer, stirring frequently, until cheese is melted.
American Cheese, shredded	4 oz.	
Beer	12 oz.	Stir in your favorite brand of beer. Garnish with green peppers.
Green Peppers, dried	1 cup	



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