

Red Lion Inn Cheddar Ale and Sausage Soup

Executive Chef Brian J. Alberg

The Red Lion Inn

Ingredients

1 lb. Bratwurst, diced
½ Onion, diced
1 Carrot, diced
3 stalks Celery, diced
2 Tbl. Garlic, minced
½ cup Butter
½ cup Flour
1 cup Diced Canned Tomatoes
1 Tbl. Dried Thyme
½ Tbl. Old Bay Seasoning
1 Tbl. Dried Basil
1 Tbl. Dried Oregano
1 qt. Chicken Stock
1½ pt. Ale
¼ lb. Shredded Cheddar Cheese
¼ lb. Shredded Smoked Cheddar Cheese

Procedure:

Saute all vegetables (except tomatoes) in butter.

Add flour and cook 20 minutes on low.

Add ale and chicken stock, stirring until slightly thickened.

Add remaining ingredients and simmer 1 hour.

Yield: 16