

Cheddar Red Leaf Lager Soup

Warms the bones and tastes AMAZING!! As seen on At Home with ChefD, only on Rogers.

Ingredients for Cheddar Red Leaf Lager Soup:

- 1 $\frac{1}{2}$ cup of Red Leaf Lager beer
- 900 ml [chicken](#) broth
- 6 onions, rough chopped
- 1 garlic clove
- 1 $\frac{1}{2}$ cups of 5-year-old cheddar
- $\frac{1}{2}$ cup Prime Ridge herb and garlic cream cheese
- $\frac{1}{2}$ cup of 35% cream

Instructions for Cheddar Red Leaf Lager Soup:

1. Bring all the ingredients (minus the cheeses and the cream) to a boil in a large pot. Simmer for 30 minutes.
2. Reduce heat and purée all the soup.
3. Slowly blend in the [cheeses and then the cream](#).
4. Bring up to temperature, but do not boil and serve hot.