



BEER CHEESE SOUP

INGREDIENTS

- 1 5-lb bag of **Delancey Street Deli® Beer Cheese Base**
- 1 tablespoon margarine
- ½ cup chopped onion
- 1 teaspoon Worcestershire sauce
- ½ teaspoon minced garlic
- 1 (12 fluid ounce) can or bottle light beer
- 1 (14.5 ounce) can chicken broth
- 3 tablespoons cornstarch
- 3 tablespoons water
- 2 cups half-and-half

METHOD

- Melt margarine in a 4 1/2-quart soup pot over medium heat. Stir in onion, Worcestershire sauce, and garlic. Pour in beer and increase heat to high. Boil mixture until alcohol is evaporated, about 3 minutes. Pour in broth and bring soup back to a boil. Lower heat to medium-low and simmer.
- Stir together cornstarch and water in a small bowl until smooth. Set aside.
- Add half-and-half and **Delancey Street Deli® Beer Cheese Base** to soup; stir constantly until cheese melts. Stir in cornstarch mixture and continue stirring until soup is thick, about 2 minutes. Garnish with bacon bits.

KEY FEATURES & BENEFITS

- Packed in convenient boilable 5-lb bags (4 per case) that allows for simple preparation and great hold time with amazing flavor
- Product versatility - multiple menu applications, visit our website for quick pantry friendly recipes or add your own twist
- Product customization - add your own beer to create a custom and unique beer cheese experience
- Ease of preparation, fully cooked and has consistent flavor



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