



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Beer Cheese Soup

Recipe adapted from Michael Carlson.

Makes 6 servings

20 ounces Chimay With Beer cheese (available at Whole Foods), rind discarded

4½ cups heavy cream

3 tablespoons unsalted butter

2 cups chopped onion

10 garlic cloves, chopped

1 large bottle (25.4 ounces) Chimay Red

Salt

1 bunch dill

⅓ cup simple syrup (1 part sugar dissolved in 1 part simmering water)

Soft pretzels or pretzel rolls, for serving

French's mustard, for serving

1. *Cut the cheese into small cubes. Place the cheese and cream together in a bowl and let sit at room temperature for an hour.*
2. *In a large saucepan, melt the butter. Add the onion and garlic and sweat over low heat until softened, but not colored. Add half of the beer and cook until the liquid is reduced by one-third. Add the cheese-cream mixture and cook over low heat, stirring, until the cheese is melted.*
3. *Working in batches if necessary, puree the soup in a blender and pass it through a fine-mesh strainer to remove any clumps. Season with salt and keep warm until ready to serve.*
4. *Trim the dill fronds and discard the stems. Blanch the dill in boiling water for 4 minutes. Remove from the water, shock in ice water, squeeze dry, and blend with the simple syrup and salt (to taste) until smooth.*
5. *Using an immersion blender or a milk frother, beat the remaining beer until foamy.*
6. *Ladle the soup into bowls and top with the beer foam. Serve with the dill puree, soft pretzels and a squirt of mustard on the side.*