

Potato Cheese Beer Soup

½ an onion (or more, and/or leeks), chopped

1 stalk of celery, chopped

½ tablespoon butter

3 large potatoes (peeled or not), diced

1 cube of vegetable bouillon

1½ cups of water

½ bottle of beer (¾ cup, 6 oz)

Roast the onion/leek, celery and butter in a sauce pan on medium-high heat until things just start to brown. Add the diced potatoes.

Dissolved the bouillon in part of the water, boiled, then add all the water and beer to the veggies. Bring to a boil and then reduce to a simmer. Cook until the potatoes are done (10–15 minutes?). Meanwhile

2 tablespoons butter

¼ cup flour

1 cup of milk

150g (5¼ oz) grated Dubliner or other cheese

Melt the butter in a small sauce pan, add the flour, and stir well with a whisk. Cook on medium-low for a few minutes. This is called roux (look on Wikipedia!).

Add the milk and mix well with the whisk. Bring to a boil then turn off heat. Add a quarter or less of the cheese, and whisk continually until the cheese is melted. Repeat little by little with the rest of the cheese. This mixture should be pretty thick, like a good thick pudding. Don't overcook or burn!

Add the milk/cheese mixture to the potato mixture in the other sauce pan.

Stir well with a large spoon until everything is well combined. Reheat if necessary.

Spoon into bowls and garnish with parsley, croutons, pepper, and even crumbled fried bacon! Serves 3.

Adapted from:

<http://www.jamesbeard.org/recipes/irish-potato-soup-cheese-and-red-ale>