

Classic fall soup from chef Calley

Shawn Calley, Free Press contributor 12:29 p.m. EDT October 30, 2015

A one-pot soup with Oktoberfest beer



(Photo: SHAWN CALLEY/For the Free Press)

This is a classic soup for a cool fall day. The Oktoberfest beer adds an interesting sweet malt flavor. You can use a lighter beer for less beer flavor, or choose not to use beer at all. You can also use vegetable broth instead of the chicken broth to keep it vegetarian. For variety, you can make this soup with cauliflower in place of the broccoli.

Shawn Calley is the executive chef at the Burlington Country Club. His column, Local Flavor, appears weekly

Cheddar broccoli soup

½ cup butter

½ cup flour

8 ounces of Queen City Brewery Oktoberfest

2 cups of whole milk

2 cups of chicken broth

3 cloves of garlic

1 pound fresh broccoli (cut into small florets about the size of a nickel)

1 leek sliced thin (just the white end)

1 pound of Cabot mild cheddar, shredded

Start with a nice, thick-bottom soup pot on the stove at medium heat. Add butter, leek, and garlic and cook for 6 minutes, until leeks turn translucent. Add the flour and mix well, cook for four minutes. Add the beer and mix well with a whisk. Cook for a couple of minutes, add the chicken broth, whisking as you add the broth. Let the soup come back to a simmer. Add the milk and stir well. Let soup return to a simmer again. Add a third of the cheddar cheese, whisk until the cheddar is melted in the soup. Repeat until all the cheddar is added. Add the broccoli, turn the heat to low and cook until the broccoli is tender. Do not let the soup come to a boil. Serve the soup with fresh bread. Enjoy.

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