

# Beer Cheese Soup

- 1/2 c. butter
- 1/2 c. flour
- 2 14 1/2 oz cans chicken broth
- 1 pt. half and half
- 1/2 tsp Worcestershire sauce
- 1 12 oz can beer, at room temp.
- 16 oz Velveeta
- Popcorn for garnish

1. In a large sauce pan melt butter over low heat. Slowly whisk in flour until smooth. Cook 5 minutes. Gradually add broth to flour mixture while continuously whisking.

2. Keep whisking and add half and half. Add Beer and Worcestershire sauce while continuing to whisk.

3. Continue to cook over medium heat while whisking until soup thickens. Stir in cheese until melted. Simmer until hot.

4. Garnish with popcorn and serve.

