

CHBC Demo Recipes

Tree Rebel and White Cheddar Soup

(yield 8)

A

6 slices	bacon (finely chopped)
½ cup	white onion (finely diced)
½ cup	celery (finely diced)
½ cup	carrot (finely diced)
¼ cup	flour
To taste	black pepper
2 cups	chicken stock
1 bottle	Tree Rebel Beer (opened for ½ hour)
1 cup	whipping cream
3 cups	white cheddar (shredded)
To taste	salt and pepper
Dash	Tabasco and Worcestershire sauce

B

As needed	chopped parsley
As needed	red pepper (finely diced)

- A. Sauté bacon in a medium-sized soup pot on medium heat until almost fully crisp. Add vegetables and cook till glossy and almost tender. Stir in flour and heat for a couple of minutes, stirring constantly. Pour in chicken stock, stirring constantly until it starts to thicken. Pour in Tree Rebel Beer and stir until simmering. Stir in cream and bring to a simmer. Add white cheddar and stir until simmering. Season with salt and pepper. Pour into soup bowls.
- B. Garnish with parsley and red pepper. Enjoy!



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