

Easy Veggie Beer Soup

- 2 T butter
- 2 onions, chopped
- 3 carrots, grated
- 1 broccoli, florets only cut bite-sized
- 1 cauliflower, florets only cut bite-sized
- 4 t dry mustard
- 2 t kosher salt
- 1 t freshly ground black pepper
- 5 c soup stock
- 3 t Worcestershire sauce
- 2 c grated Cheddar cheese
- 1 12 oz can lager-style beer, at room temperature
- sliced scallions as garnish

In a large pot, melt the butter over medium high heat. Add onions, and cook for 5 - 7 minutes, stirring occasionally, until softened and translucent. Add carrots, broccoli, cauliflower, dry mustard, salt, pepper, stock and Worcestershire sauce, stirring well. Cook for 15 - 20 minutes, until vegetables are softened. Add beer and cheese, stirring to combine. Garnish with scallions. Serves 6 - 8.

Jittery Cook