



Guinness and Cheddar Soup

1 yellow onion (diced)
2 gloves of garlic (minced)
8 ounces Guinness beer
8 ounces melted butter
8 ounces all-purpose flour
3 cups Irish cheddar cheese (grated)
2 tablespoons fresh thyme (chopped)
8 cups chicken or vegetable stock
salt and pepper to taste
roux (see recipe in Entrées and Side Dishes)

How to Prepare:

Over medium heat, sweat onions in large pot until translucent, add garlic and cook for 2 minutes. Add the melted butter, flour and Guinness, stir together with a whisk to form roux. Stir frequently. Cook the roux for approximately 4 minutes. Turn heat back down to medium and stir in cheese 1 cup at a time. Add thyme, salt and pepper.



JACK QUINN'S
RESTAURANT & IRISH
PUB
241 GRANBY ST.
NORFOLK, VA 23510
757-623-2233
WWW.JACKQUINN.NORFOLK.COM

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