

## CHEESE BISQUE

- 1/2 pound butter (margarine if you want to go lighter)
- 1 large onion chopped fine
- 3-4 stalks celery chopped fine
- 3/4 cup carrots chopped fine
- 1/2 cup garlic chopped
- 3/4 cup flour (more if you like it very thick, less for thinner)
- 1 cup sour cream
- 1 quart half and half \*
- 2 12 ounce cans evaporated milk \*
- 2 12 ounce cans evaporated skim milk\*
- 1 quart milk
- parsley
- chives
- salt
- white pepper
- 2 pounds grated yellow mild cheddar
- 1 pound grated white cheddar\*\*
- 1/4 cup grated Parmesan

In a microwave safe container, melt butter. Add onion, celery, carrots and garlic and cook lightly. Brown if you want a little heartier taste. I like to leave them a little crunchy. Turn off heat and add flour to form a roue. Add sour cream. Slowly add liquids. I also add about another cup or two of water and rinse the containers and add that to the bisque. Add parsley, chives, salt and white pepper to taste before cooking.

I prefer cooking in microwave because I can't seem to make a milk base soup on the stove top without burning it. You can start with a 10 minute interval with a large batch like this, stirring well between intervals. When it begins to bubble around the edges reduce to 5 minute intervals, stirring well between intervals. When it thickens begin adding cheese between intervals. Taste. If it has a starchy taste, cook a little longer.

Reheating is tricky and too often it will break down and curdle. Slow is best. I learned on food TV a great way to keep it warm without keeping it over heat, which causes the breakdown, is to put it into a thermos container. I did this for our dinner at church and it worked well.

\* Though light cream makes a richer, tastier soup, I chose to make it a little healthier.

\*\* I used Cabots 50% light for the same reason as above.