

## **Adjusting to our own taste**

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A few months ago, while on a trip to Cabela's in Sidney, I decided that I wanted to try some soup that they had prepackaged for sale in the fudge shop. I bought a package of wild rice soup and a beer cheese soup mix. I had never had beer cheese soup, however, I remember my mom making it quite often when I was a little girl, so I decided to give it a try. (I have been trying several new things lately!)

After the soup went over as a hit in our house, I decided that I should make a little version of my own cheese soup that would be a little more kid friendly. I think they would be more keen on a soup without the tart afterbite! So, I came up with the following recipe and can't wait to make it. It is a mix of a recipe from the famous Paula Deen and my own likes and dislikes.

It's my opinion that cheese soup is a little overwhelming so I will serve it as a side dish to some bacon wrapped chicken or whatever else strikes my fancy at the time. You can serve it however you please!

## **Cheddar Cheese Soup**

1 small onion, diced  
3 tablespoons butter  
3 tablespoons flour  
1 1/2 cups chicken stock  
1 1/2 cups cream  
3/4 cup grated sharp Cheddar  
Salt and black pepper  
Dash cayenne pepper, optional

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In a saucepan, saute onion in butter for 5 to 7 minutes. Blend in flour. Add stock and cream. Cook until thick. Add cheese and stir until melted. Add salt and pepper, to taste, and cayenne if desired.