

# Darcie's Vegetable Cheese Soup

By Darcie Kent

*Pair with Almost Famous' Dog Day Chardonnay*

## *Ingredients*

- 5 Tablespoons unsalted butter, divided to 1 and 4 tablespoons
- 1 small yellow onion, diced
- 2 clove garlic, peeled and finely chopped
- 1/4 cup flour
- 2 cups vegetable stock
- 1 cup DKV white wine
- 1 cup cream
- 1 cup milk
- 2-3 cups broccoli florets cut into 1" pieces
- 1 cup broccoli stems, cut into small pieces
- 3 large carrots, peeled and sliced into thin rounds
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon dry mustard
- Pinch of cayenne pepper
- kosher salt and freshly ground black pepper to taste
- 12 ounces extra sharp cheddar cheese *-grated just before adding to soup.*

## *Instructions*

In a saute pan, add 1 tablespoon butter, diced onion and saute over medium heat. Cook, stirring occasionally until the onion starts to brown, about 5 minutes.

Add the garlic and cook about a minute longer, stirring constantly so it doesn't burn. Turn off heat and set aside.

In a large soup pot, add 4 tablespoons butter, flour and cook over medium high heat for about 5 minutes, stirring constantly, until flour gets to be a paste. Slowly add the vegetable stock, whisking constantly. Then add the milk and cream, whisking constantly. Allow this mixture to simmer over low heat for 20 minutes. Stir occasionally.

Add the chopped broccoli, carrots and the sautéed onion and garlic. Next add the salt, pepper, paprika, dry mustard and cayenne, stir to combine. Allow soup to simmer over low heat for 30 minutes, or until it has reduced and thickened some. At this point the soup can be cooled and put into the refrigerator for a day, this allows the soup to thicken and the flavors to intensify. Bring the soup to a simmer on medium heat. Taste and check seasonings. Add more Kosher salt and freshly group pepper if needed. Freshly grate the cheddar cheese, reserve a half cup for garnish. Stir in the remainder of the cheese until is melts and is incorporated fully into the soup. Serve soup with a garnish of the reserved cheddar.