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## Beer Cheese Soup

Beer cheese soup is a hearty soup made with beer and cheese as the main ingredients. It is commonly consumed as a comfort food during colder months. The soup has a rich and creamy texture with a savory and slightly tangy flavor. It is often served with bread or pretzels.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 30 mins

**Total Time:** 45 mins

**Recipe Yield:** 1000 grams

**Number of Servings:** 4

**Serving Size:** 250 g

### Ingredients

30 g	Butter
100 g	onion
2 cloves	garlic
30 g	All-Purpose Flour

<b>500 ml</b>	beer
<b>500 ml</b>	chicken broth
<b>2 tsp</b>	dijon mustard
<b>2 tsp</b>	worcestershire sauce
<b>250 ml</b>	heavy cream
<b>200 g</b>	Cheddar Cheese
<b>1 tsp</b>	Salt
<b>0.5 tsp</b>	Black pepper
<b>10 g</b>	Parsley

## Directions

### Step 1

Stove

Melt butter in a large pot over medium heat.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 2

Stove

Add onion and garlic to the pot and sauté until softened.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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### Step 3

Stove

Stir in flour and cook for 1 minute.

**Prep Time:** 1 mins

**Cook Time:** 1 mins

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### Step 4

Stove

Gradually whisk in beer and chicken broth.

**Prep Time:** 2 mins

**Cook Time:** 5 mins

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### Step 5

Stove

Bring the mixture to a boil, then reduce heat and simmer for 10 minutes.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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### Step 6

Stove

Stir in Dijon mustard, Worcestershire sauce, heavy cream, and cheddar cheese until melted and smooth.

**Prep Time:** 2 mins

**Cook Time:** 5 mins

## Step 7

Stove

Season with salt and black pepper to taste.

**Prep Time:** 1 mins

**Cook Time:** 1 mins

## Step 8

Garnish with parsley before serving.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 400 kcal

**Fat:** 30 g

**Protein:** 15 g

**Carbohydrates:** 15 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	2 g	5.26%	8%
Sugars	2 g	N/A	N/A
Lactose	10 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	20 g	90.91%	117.65%
Fat	30 g	107.14%	120%
Cholesterol	80 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	500 iu	55.56%	71.43%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	1 mcg	6.67%	6.67%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	300 mg	30%	30%
Iron	2 mg	25%	11.11%
Potassium	200 mg	5.88%	7.69%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

## Recipe Attributes

### Seasonality

Winter Fall

### Events

Christmas Picnic

### Cuisines

Italian

### Meal Type

Breakfast Lunch Dinner Snack

### Kitchen Tools

Slow Cooker

### Course

Appetizers Side Dishes Soups

### Cultural

Chinese New Year

### Cost

Under \$10 \$10 to \$20 \$20 to \$30 \$30 to \$40 \$40 to \$50 Over \$50

### Demographics

Kids Friendly

Senior Friendly

## Difficulty Level

Easy

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