

# Wisconsin Melting Pot Cheese Soup

By: Lisa Kivirist

All Wisconsin-made ingredients listed in bold – ten totals!

## Ingredients:

**¾ Cup Organic valley butter (1 ½ sticks)**

**1 Inn Serendipity Farm medium onion, finely copped (about 1 Cup)**

**½ Cup Inn Serendipity Farm carrots, finely chopped**

**1 Cup Inn Serendipity Farm broccoli florets cut into small pieces**

2 Cups Flour

**1 Bottle (12 oz.) Berghoff Original Lager Beer (made in Monroe, WI)**

3 t. Worcestershire sauce

**2 Cups Organic Valley heavy cream**

**2 TBS. Forest County gourmet maple syrup with honey (made in Merrill, WI)**

**1 TBS. Inn Serendipity Farm fresh dill, chopped**

**4 Organic Prairie Italian chicken sausages (one 12 oz. package), cut into small pieces**

**5 Cup Roth Kase one year-aged Cheddar (made in Monroe, WI) shredded**

## Directions:

Heat butter in large 5-quart soup pot.

Sauté onions until translucent. Add celery, ions and broccoli. Cook 5 minutes.

Add flour, stir to completely coat vegetables.

Add 2 Cups water, bring to a boil. Add beer, Worcestershire sauce and cream. Reduce to low and simmer for 10 minutes. Add maple syrup and sausages. Cook for 5 more minutes.

Slowly add cheese, stirring constantly until cheese is melted into soup. If soup is too thick, add more cream or water and stir thoroughly.

Why are Wisconsin grown produce, means, grains, dairy, etc. the key to an award-winning recipe?

From farm and factory directly to my kitchen, Wisconsin grown ingredients give my dishes with more than just incredible flavor. Buying local supports our state's family farm industry, helps our environment by reducing transportation needs and enables me to connect with my local community. I know my cheese maker, my brew master, my farmer – you name it! Only Wisconsin can deliver such a personal, direct, hand-crafted connection direct to my family's table.