

chef matt's beer cheese soup

- 1 lb. smoked sausage
diced
- 2 Tbsp. butter
- 1 medium onion, diced
- 3 cloves garlic, crushed
- 1 poblano pepper,
roasted and diced
- 1 cup fresh cut corn
- 6 sprigs of fresh thyme
- 1 cup chicken stock
- 1 dark beer (i.e. Bass,
Guinness)
- 2 cups heavy cream
- 8 oz. Velveeta, cubed

In a sauté pan, on medium heat, melt butter and sauté onion until golden brown (caramelized). Once golden brown, saute garlic for 30 seconds; add corn and sausage. Sauté for 2 minutes. Then add poblano, chicken stock, beer and heavy cream; reduce by one quarter. Add Velveeta and stir until dissolved and slightly thickened.

