



September 2007

## ***Honey Brown Beer Cheese Soup***

### **Honey Brown Beer Cheese Soup**

4 c. finely chopped celery  
 4 c. finely chopped carrot  
 3 c. finely chopped onion  
 1 gal chicken broth  
 16oz. Honey Brown beer  
 4 lbs. mild cheddar cheese, shredded  
 Chopped green onion

In a 4" solid full size pan combine celery, carrot, onion Chicken broth and beer. Stir well and place into preheated Steam N' Hold Steamer. Cook in fast cook mode for 15 minutes. Remove and add shredded cheese. Stir well. Place pan back into steamer and cook for an additional 10 minutes. Remove and stir until soup is smooth and creamy. A mixer works well for this. Garnish with chopped green onion



### **African Peanut Soup**

2 med. finely diced sweet onion  
 6 garlic cloves, minced  
 1/2 c. curry powder  
 1 lb. cooked 1/2" diced chicken  
 1 gal chicken stock, broth  
 4 med. carrots, peeled, finely diced  
 4 c. creamy peanut butter  
 4 c. ground peanuts  
 Garnish with fresh chopped cilantro and green onion

Combine all ingredients in a 4" full size solid pan. Stir well. Place into Preheated Steam N' Hold Steamer and cook in fast cook mode for 20 minutes. Stir well. To serve place into bowl and garnish with chopped green onion and fresh cilantro.

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