

Condensed Cheddar Cheese Soup



Ingredients:

- 4 Tbs. Butter
- 4 Tbs. all-purpose flour
- 1 cup milk
- 1 1/2 cup of cheese



Directions:

1. Melt butter in a small saucepan over low heat.
2. Once butter is completely melted, slowly add the flour and mix until smooth . Simmer the mixture on low heat for about 2-3 minutes while stirring constantly.
3. Very slowly, add the milk and stir. A few tablespoons at a time and lots of stirring will help with the final texture of the soup. Once the milk is added, simmer for about 5-6 minutes allowing the flour to fully break down.
4. Add the shredded cheese and stir until cheese is completely melted and mixture is smooth.

Enjoy!