# German Beer Cheese Soup

## Ingredients

3 T butter

2 carrots, shredded

1 medium onion, shredded

1 stalk celery, shredded

2 cloves garlic, minced

3 T flour

1 t dry mustard powder

2 c chicken stock

1 1/2 t Worcestershire sauce

1/2 t nutmeg

1 12 oz bottle beer

3 c cheese (cheddar, gouda, Gruyere, etc - mix them up)

1/2 c cream

salt and pepper, to taste



## Method

Peel and shred carrots. Shred onion and celery, and mince garlic.

Turn Instant Pot to saute. Once hot, add butter and let melt. Add carrots, onion, celery, and garlic. Stir periodically until onion starts to turn translucent, then add flour and mustard powder. Stir again and cook two minutes, continuing to stir on occasion, then turn off Instant Pot.

Add chicken stock and stir, making sure to scrape up any bits stuck to the bottom. Add Worcestershire sauce, beer, and nutmeg. Place lid on Instant Pot and seal. Set to cook for 6 minutes, then let it Natural Pressure Release for 10 minutes.

Remove lid and puree contents.

Add shredded cheese, a small handful at a time. Stir to ensure each addition melts. Add cream, if desired, then add salt and pepper to taste. Serve immediately.