

# Beer Cheese and Sausage Soup

Serves 4

## Ingredients

4 tablespoons vegetable oil  
1-pound smoked sausage, diced  
3 tablespoons flour  
1 each green bell pepper and carrot diced medium  
2 bunches green onions, white part only  
2 clove garlic, diced fine  
1 bottle beer  
1 can chicken broth (15 oz.)  
Pimento cheese (16 oz.)  
Salt and pepper to taste  
1/8 teaspoon pepper flakes

## Directions

Add 1 tablespoon oil and sausage to a large pot and cook until browned. Remove to a paper towel to drain. To the same pot and add the remaining oil and flour and cook for 3 minutes. Add the peppers, carrots and onion. Sauté until caramelized (about 4 minutes). Add the garlic and sauté for 30 seconds. Add remaining ingredients and bring to a simmer. Return the sausage and simmer for 10 minutes. Serve immediately.

***Enjoy with J Pinot Gris, Prophecy Cabernet, Stella Artois or Dogfish Head 90 Minute IPA***