



Aaron's Clone Pale Ale & Cheese Soup

- 1 onion
- 2 ribs of celery
- 1 bottle of Olde Main Clone Pale Ale
- 1 pkg. shredded cheddar cheese
- 1-2 quarts of rich chicken stock
- butter
- flour
- salt
- pepper

Sauté onion and celery. Pour one bottle of Olde Main Clone Pale Ale in a soup bowl and reduce by a 1/3. Add sautéed veggies when onion is golden brown. Pour chicken stock in with the Clone Pale Ale that makes an amount of soup to your liking.

Aside from this, make a roux with equal parts of butter and flour; cook for 3 minutes. Add the roux when the stock is boiling until it thickens up; remove from heat. Add shredded cheddar cheese and mix. Add salt and pepper for taste.