

**Wisconsin Cheese Soup**  
(single batch - easily doubled)  
*By Greg Downing*

1/2 package of bacon  
1/2 stick of butter  
1 large carrot, shredded  
2 bell peppers, finely chopped  
2 stalks of celery, finely chopped  
1 medium onion, finely chopped  
1/2 ham steak, cubed  
1/2 cup all purpose flour  
2 Tbsp. cornstarch  
1 quart of chicken stock  
1 quart of milk  
1 block of shredded Wisconsin Sharp Cheddar Cheese  
1/2 tsp paprika  
1/2 tsp ground mustard  
1/2 tsp black pepper  
1/2 tsp garlic powder  
2 Tbsp. Worcestershire sauce

1. In a large stock pot, cook bacon until crispy - do not drain the fat!
2. Add butter and chopped/shredded vegetables and cook until tender
3. Stir in flour and cornstarch and stir for about 3-4 minutes.
4. Slowly add chicken stock to allow the soup to thicken.
5. Add milk and dry spices and stir thoroughly.
6. Stir in cheese slowly, allowing it to melt as you add it. Do not allow soup to boil after adding cheese to prevent curdling. (I've never had it curdle, but I've had it bubbling. Just don't let it get to a hard boil.)