

WISCONSIN CHEESE SOUP

5 tablespoons butter or margarine
2 medium carrots, finely chopped
2 celery ribs, finely chopped
1 medium onion, finely chopped
 $\frac{1}{2}$ green pepper, seeded and
chopped
5 mushrooms, chopped
 $\frac{1}{2}$ cup cooked ham, finely chopped
(optional)
 $\frac{1}{2}$ cup flour
2 tablespoons cornstarch
1 quart chicken broth
1 quart milk
 $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{4}$ teaspoon cayenne (up to $\frac{1}{2}$
teaspoon, if desired)
 $\frac{1}{2}$ teaspoon dry mustard
1 pound sharp cheddar cheese,
grated

Salt

Freshly ground black pepper

In a large, heavy kettle, melt butter or margarine; add carrots, celery, onion, green pepper, mushrooms and ham (if desired). Cook over medium heat until vegetables are crisp-tender, about 10 minutes, stirring occasionally. Do not brown. Add flour and cornstarch; cook, stirring constantly, about three minutes. Add broth and cook, stirring, until slightly thickened. Add milk, paprika, cayenne and mustard. Stir in cheese gradually, stirring until cheese is melted. To avoid curdling, do not allow soup to boil after cheese is added. Season to taste with salt and pepper. Serve piping hot. Makes about $2\frac{1}{2}$ quarts soup.