

Slow Cooker Beer Cheese Soup

Sharp cheddar cheese and your favorite beer combine to make a bowl to warm up by.

Prep Time	Cook Time	Total Time
10 mins	8 hrs 30 mins	8 hrs 40 mins



Course: Soup Cuisine: American Keyword: Beer Cheese Soup
Servings: 5 Calories: 438kcal Author: Sarah Olson



5 from 3 votes

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 32 oz. chicken broth
- 16 oz. beer
- 1/4 cup cornstarch
- 1/4 cup butter melted
- 1 cup carrot finely diced
- 1 cup white onion finely diced
- 4 oz. cream cheese
- 8 oz. Sharp Cheddar Cheese grated
- 1 tsp. sea salt
- 1/2 tsp. black pepper to taste

Instructions

1. Add chicken broth and beer to slow cooker.
2. Whisk in the cornstarch until smooth.
3. Stir in the melted butter.
4. Add carrots and onions to slow cooker, stir.
5. Cook on Low for 8 hours.
6. Add the cream cheese and resume cooking for 20 minutes or until the cream cheese has melted.
7. Once the cream cheese has melted, stir in the cheese.
8. Season with salt and pepper; to taste.
9. Ladle into bowls and serve immediately.

Nutrition

Calories: 438kcal | Carbohydrates: 16.92g | Protein: 14.56g | Fat: 32.49g | Saturated Fat: 19.85g | Cholesterol: 96.98mg | Sodium: 1587.87mg | Potassium: 374.03mg | Fiber: 1.37g | Sugar: 3.54g | Vitamin A: 5319.46IU | Vitamin C: 16.58mg | Calcium: 382.31mg | Iron: 0.9mg

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