



FRANKO'S FAVORITES

CHEDDAR CHEESE SOUP

In a large saucepan, melt 2 Tbsp. butter. Add 1 medium chopped onion, 1 chopped carrot and 1 chopped stalk of celery (with leaves) and sauté until soft, about 6 minutes. Stir in $\frac{1}{4}$ cup all-purpose flour, then gradually add 5 cups chicken stock. Bring to a boil over high heat, stirring constantly. Reduce heat and simmer for 10 minutes, stirring occasionally. Add 2 $\frac{1}{2}$ cups grated Cheddar cheese, a little at a time and stir until it has melted. Mix in 1 cup milk and heat just to the boiling point. Add salt and pepper to taste. Strain through a fine sieve into a soup tureen or individual soup bowls. Garnish with sprigs of parsley.