

## **Ploughman's Soup**

2 oz butter  
4 oz sopressata, small dice  
4 large garlic cloves, smashed  
12 oz onion, sliced thin  
1/2 bunch thyme, picked  
1 pint IPA  
2 qts heavy cream  
1 1/2 qts chicken stock  
1 Tbsp hot sauce  
1 Tbsp Dijon mustard  
1 Tbsp Worcestershire sauce  
1 Tbsp salt  
1 Tbsp smoked paprika  
1/2 tsp white pepper  
cooked roux of 4 oz butter and 1/4 cup flour, warm  
4 qts grated sharp cheddar  
7 oz gorgonzola

1. Sweat the butter, sopressata, garlic, onion and thyme until onions are translucent.
2. Add beer and simmer 10 minutes.
3. Add next 8 ingredients (no roux or cheese, yet); cook 15 minutes.
4. Add roux and whisk until smooth.
5. Add cheeses and stir often to incorporate.
6. Strain.

