

Stilton Soup

Recipe from sweetbynurture.com

Adapted from *Delia Smith's Christmas*

Serves 6 as a first course

NOTE: You can of course use American made cider which is shown in the ingredient picture. Also, the recipe only calls for a half bottle of cider. The other half is for the cook to sip on.

Ingredients:

- 2 tablespoons unsalted butter
- 1 leek white part only thoroughly washed
- 1 medium onion (approx. $\frac{3}{4}$ cup)
- 1 medium-sized russet potato peeled (about 1 cup)
- 1 tablespoon flour
- 6 oz. hard cider
- 2 cups chicken or vegetable stock
- 1 $\frac{1}{4}$ cup of milk
- 5 oz. crumbled Stilton cheese

Directions:

Cut the leek in half lengthwise and dice. Do the same with the onion and the potato. Try to get them all approximately the same size. In a large soup pan melt the butter, add the vegetables, toss to coat and sprinkle with salt and pepper. Remember, the stock will also be salty so you can adjust the seasoning again later. Cover the pot and cook for about 10 minutes, checking to see that the vegetables cook evenly.

Sprinkle the flour over the top and mix to combine. Cook for a minute and then slowly add the cider, stirring until it is completely incorporated. It will bubble a bit. Now add the stock.

Cover and simmer over low heat for 30 minutes.

Next add the milk and the cheese, stir and taste when the cheese has melted, and the broth is warm.

Adjust seasoning if necessary. You can make this soup a day ahead.