

## Cheesy Chowder



### From the Sensenig's Recipe Book

#### Ingredients

1 cup chopped onion  
1/2 cup chopped carrot  
1/2 cup chopped celery  
2 TBS butter  
1 1/2 tsp paprika  
3 cups chicken broth  
6 oz Cooper Sharp Cheese, diced  
6 oz Wiss Pride Cheese (cold pack cheese), diced  
1/2 cup light cream  
1/3 cup flour  
1/2 tsp Worcestershire sauce  
salt and white pepper  
grated parmesan cheese

#### Preparation

In heavy saucepan, cook onion, carrot and celery in butter for five minutes. Blend in paprika. Add chicken broth. Bring to a boil, reduce heat, simmer covered for ten minutes. Add the cheeses, stir until melted. Add cream. Blend the flour with the milk, add to the chowder. Cook and stir till lightly thickened. Add Worcestershire, salt and pepper to taste. Ladle into soup bowls, sprinkle with parmesan cheese. Put under broiler until brown.

#### Notes:

#### Source:

Haydn Zug's Restaurant