



IP Guinness Bacon Cheese Soup

Author: Bob and Robin Young

Categories: Main Dish - Instant Pot, Source: The Captain's Shack

Servings: 6

Description: A rich and delicious cheese soup made with beer and topped with bacon. Make it an Irish version by using Irish cheese, butter and Guinness.

Source: : March 2019

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

Serving Ideas: Serve with your traditional St Patrick's Day dinner as an opener.

Ingredients

5 slice Bacon

3 T Kerigold Butter

1/2 c diced Yellow Onion

1/2 c diced Carrot

1/3 c All-Purpose Flour

3 c Chicken Stock

12 ozs bottle beer

Guinness

1/2 t Celtic Sea Salt

1/2 t ground Tellicherry

Black Pepper

1/2 t dry Mustard

Powder

1/4 t Cayenne Pepper

4 c freshly grated Sharp

Cheddar Cheese

1 c Whole Milk

Directions

1) Push sauté button on your Instant Pot.

2) While you are waiting for it to display the word HOT, dice up your bacon into small bits. Add the bacon bits to the Instant Pot and cook until crispy. Remove bacon with a slotted spoon to a paper towel to drain, leaving the bacon grease in the bottom of the pot.

3) Add butter and when melted, add the onions and carrots. Stir and cook until the vegetables are softened, about 3-4 minutes. Add the flour and stir constantly until the vegetables are coated.

4) Add the chicken stock, scraping the bottom of the pot to make sure to remove any bits that stuck to the bottom of the pot. This is a key step to make sure the bottom of the pot is clear so that it is able to come to pressure. Turn Instant Pot off.

5) Add salt, pepper, mustard powder, and cayenne. Stir to thoroughly combine. Add beer and stir. Apply the lid and place the knob in the sealing position. Pressure cook/manual on high for 5 minutes.

6) When cooking time is expired, perform a controlled quick release, making sure the steam comes out slowly. Remove the lid.

7) Gradually add the cheese in small batches and allow to melt before adding more. Use an immersion blender to puree the soup until smooth. Stir in the milk, and add additional seasonings per taste. To each bowl add bacon bits for a topping.

