

**Cheese White Cheddar Creams With Crispy Bacon  
(Soup) - The Post & Courier**

**I think of this as fondue soup. Serves 6**

**Ingredients**

**3 tablespoons unsalted butter  
1 ½ cups finely chopped onion  
1 tablespoon minced garlic  
¼ cup flour  
4 ½ cups chicken stock  
1 ½ cups half-and-half  
Cayenne pepper to taste  
¼ cup dry white wine  
12 ounces grated sharp white cheddar cheese  
Kosher salt  
6 cooked bacon slices, broken into 1-inch squares  
6 green onions, including green tops, or fresh snipped chives**

**Directions**

**Heat the butter in a large, heavy pot over medium heat. When hot, add the onions and cook until soft, 3-4 minutes, add the garlic, and cook briefly. Stir in the flour and stir on the heat a couple of minutes. Stir in the stock and half-and-half, bring to a boil, and reduce the heat to a simmer. Add cayenne pepper judiciously to taste, the wine and grated cheese. Taste and add salt as desired.**

**This can be prepared one or two days ahead, cooled, refrigerated and covered until needed. When ready to serve, ladle hot soup into 6 bowls and garnish with bacon and onions or chives. Serve with good bread.**