The Mice of the Bistrot des Sept Fûtres

The Famous Cheese Soup of

Serves 4

1/2 cup of chopped onion
2 T. butter
2 T. flour
2 c. chicken or vegetable stock
1/2 c. milk and half (canned or homemade)
1 round (1 1/4 oz.) white cheese, with the white crust cut off and the cheese cubed
2 c. half and half
1/2 t. thyme
1/2 t. rosemary
Dash of black pepper
10-15 drops of hot pepper sauce
The Mice of the Bistrot des Sept Frères

The Famous Cheese Soup of

Serves 4

1. On medium heat, melt butter in a pot. Sauté the chopped onion until tender.

2. Stir in the flour. It will turn into a paste.

3. Immediately start adding the chicken or vegetable broth at a time, stirring it in so that the paste becomes thinner and thinner.

4. Turn the heat down and add the rest of the ingredients. Stir well, until the cheese has completely melted into the soup.

5. Let cook about 10-15 minutes more and then pur through a strainer. Bon appétit!