

**STARR HILL PALE
ALE, CHEDDAR
CHEESE AND
VIRGINIA APPLE-SMOKED BACON SOUP**



Yield: 12 – 8 oz. portions

Unit	Ingredient
1/2 Cup	Onion, finely diced
1 Tbsp.	Garlic, minced
6 slices	Virginia Apple-Smoked Bacon, diced
1 Tbsp.	Butter
1/2 Cup	All-Purpose Flour
1-1/2 Quarts	Chicken Stock
12 oz.	Starr Hill Pale Ale
2 Cups	Heavy Cream
2 Tbsp.	Worcestershire Sauce
2 Tsp.	Prepared Horseradish
2 Tbsp.	Dijon Mustard
2 Each	Bay Leaves
	Salt, to taste
	Pepper, to taste
1 Lb.	Shredded Cheddar Cheese

Preparation

- Heat a 6 qt. Stockpot over a medium heat and add the diced bacon. Cook until bacon is 2/3's done.
- Add butter, onions and garlic and continue cooking an additional 3 minutes or until the onion is translucent.
- When ready, mix in the flour to make your roux, cook for additional 3 minutes.
- Using a whisk, slowly add the chicken stock and heavy cream until it has all been incorporated.
- Bring contents of stockpot to a boil; add the Worcestershire Sauce, mustard horseradish and bay leaves and reduce heat and simmer for 20 minutes.
- Add the ale and cheddar cheese, whisk soup until smooth and all the cheese has melted and has been thoroughly incorporated.
- Remove the bay leaves, adjust the seasoning, and keep hot until you are ready to serve.



GREEN ONION BISCUITS

Yield: 12 portions

Unit	Ingredient
3 Cups	All Purpose Flour
2 Tbsp.	Sugar
4 Tsp.	Baking Powder
1 Tsp.	Salt
1 Tsp.	Baking Soda
3/4 Cup (1-1/2 Sticks)	Chilled, unsalted butter, cut into 1/4-inch pieces
1 Cup	Green Onions, chopped fine
1 Cup	Buttermilk

Preparation

- Preheat oven to 425 °F.
- Whisk flour, sugar, baking powder, salt and baking soda in large bowl to blend.
- Using fingertips, rub 3/4 cup chilled butter into dry ingredients until mixture resembles coarse meal.
- Add buttermilk and green onions and stir until evenly moistened.
- Using 1/4 cup dough for each biscuit, drop biscuits onto baking sheet, spacing 2 inches apart. Bake until biscuits are golden brown on top, about 15 minutes. Cool slightly. Serve warm.

Suggested Wine Pairing: Horton 2006 Stonecastle White