

# Creamy Cheddar SOUP



- 1 small onion, diced
- 2 large pimentos, diced
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 1/2 cups chicken stock
- 1 1/2 cups cream
- 3/4 cup grated sharp Cheddar
- 1/2 cup green onions
- Salt and black pepper
- Dash cayenne pepper, optional
- Suggested Serving: your favorite bread or croutons

In a saucepan, saute onion and pimentos in butter for 5 to 7 minutes. Blend in flour. Add stock and cream. Cook until thick. Add cheese and stir until melted. Add 1/4 cup green onions, salt and pepper, to taste, and cayenne if desired. Garnish with remaining green onions.