

Saint Patrick Irish Cheddar Soup

Ingredients

4-6 servings

2 leeks	$\frac{1}{4}$ teaspoon sage powder
2 potatoes	salt and pepper to taste
4 carrots	1 cup milk
4 tablespoons butter or margarine	5 ounces grated Kerrygold Irish Cheddar cheese (or any mild cheddar)
6 cups vegetable or meat stock	
1 garlic clove, minced	
$\frac{1}{4}$ teaspoon thyme powder	

1. Clean, peel, and chop the vegetables. Melt the butter in a soup pot and sauté the vegetables lightly for about 3 minutes. Stir frequently.
2. Add the stock, garlic, herbs, and seasonings. Bring the soup to a boil, then cover the pot and let it simmer for 30 minutes.
3. Blend the soup in a blender and return it to the pot. Add the milk and cheese. Reheat the soup, but do not allow it to boil again. Serve hot.

