

Quick Cheddar Cheese Soup©

Ingredients:

| | |
|---------------|------------------------------------------------------|
| 2–15 oz. cans | Campbell's™ Cheddar Cheese Soup |
| 1–15 oz. can | Campbell's™ Chicken Broth |
| 1 1/2–2 cups | half & half |
| 1 Tbsp. | garlic oil |
| 1–1 1/2 tsp. | lemon pepper (to taste) |
| 8 oz. | mushrooms, remove stem, peel, remove membrane, slice |
| 2 oz. | Kerry Gold™ Irish Butter |
| 2 Tbsp. fresh | basil or parsley, chopped |

Method:

Spray a large pot with Pam™. Add soups, half & half and garlic oil and bring to a boil. Add lemon pepper and mushrooms and turn off heat. When ready to serve, heat through and add butter and basil (or use basil or parsley as garnish).

Hint: Too heavy??? Add 1/2–1 cup cream, half & half, milk or chicken broth to thin.

Hint: Add 1 cup shredded cheddar cheese just before serving either in the soup or as a garnish.

Hint: Add leftover rice or pasta.

Hint: To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.

