

Wisconsin Beer Cheese Soup with Cheddar Jalapeño Meatballs

Servings: 25, 3.5 oz serving

INGREDIENTS

- 1 tub (32 oz) Molly's Kitchen[®] Wisconsin Cheddar Cheese Soup
- 32 oz milk
- 1 12 oz bottle of beer, any kind
- 75 ea Chef's Line[®] All Natural Jalapeño Cheddar Meatballs, cooked
- 4 pretzel buns, ground into crumbs
- 3 T olive oil
- 2 sliced jalapeños

PREPARATION

1. Prepare soup according to directions, using milk and beer to reconstitute. Soup should be a loose consistency.
2. Using a food processor, process pretzel buns to crumb consistency.
3. Toss with oil and sauté, stirring frequently, until crumbs are evenly toasted and fragrant.
4. Portion soup in bowls or breadbowls, garnishing with 3 meatballs each. Sprinkle toasted pretzel crumbs on top of meatballs and sliced jalapeños as additional garnish.

