



DUTCH CHEESE SOUP



- Serves 4
- Pair with Iron Hub Sauvignon Blanc
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INGREDIENTS

- ¼ cup vegetable oil
- ½ cup onions, diced
- 1 cup cauliflower, diced
- 2 medium potatoes, cut into ½ inch cubes
- 2 medium carrots, cut into ½ inch cubes
- 4 cups low sodium chicken broth
- 2 Tbsp. butter
- 4 oz. Canadian bacon, diced
- 5 oz. Gouda cheese, thinly sliced
- Salt and pepper to taste
- 8 slices (½ inch thick) sourdough baguette

DIRECTIONS

- Place oil in a 4-quart saucepan over medium-high heat. Add onions; sauté until soft. Add cauliflower, carrots, and potatoes; sauté for 5 minutes. Stir in chicken broth; simmer.
- Meanwhile, heat butter in a small skillet; add Canadian bacon. Sauté until lightly browned, then add to the soup. Reduce heat to low and cover, simmering until vegetables are tender, about 15 minutes.
- Pour soup into 4 individual ovenproof bowls, topping each with 2 bread slices and one-quarter of the cheese.
- Place under the broiler until cheese is bubbly (about 3 minutes) and serve immediately.