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## ***Cream of Cheddar Soup***

Recipe courtesy of Rachael Ray

Serves 4

2 tablespoons butter  
1 large yellow onion diced  
3 garlic cloves, chopped  
1 teaspoon crushed hot red pepper flakes  
salt and freshly ground black pepper  
1 tablespoon ground cumin  
2 tablespoons flour  
1 quart chicken broth (that's four cups for other non-math whizzes)  
1 cup heavy cream  
4 cups good quality aged Cheddar cheese, grated

Heat a soup pot over medium heat with the butter. When the butter melts, add the onion, garlic, red pepper flakes, salt, pepper, and cumin. Cook for 3 minutes. Add the flour and cook for 1 minute more. Whisk in the chicken broth and heavy cream, bring up to a simmer and cook for 10 minutes. To finish, turn the heat off. While whisking, add the grated Cheddar cheese in 3 additions. Serve the soup immediately.