

# Jerusalem Artichoke Cheese Soup

Makes 4 to 6 servings

3 cups water  
1 fresh lemon  
1 pound artichokes  
6 tablespoons butter, divided  
1 medium onion, chopped  
2 medium stalks celery, chopped  
2½ cups vegetable broth, divided  
3 tablespoons flour  
1½ cups shredded Cheddar cheese  
½ cup heavy whipping cream  
2 teaspoons dry mustard  
1 teaspoon salt  
1 teaspoon Worcestershire sauce  
¼ teaspoon ground red pepper

1. Combine water and juice from lemon in large bowl. Wash, peel and chop artichokes; place in lemon water.
2. Melt 2 tablespoons butter in large skillet over medium-high heat. Add onion and celery; cook and stir 5 minutes or until onion is softened. Drain chopped artichokes. Add to skillet with 1½ cups broth. Cover; cook 10 to 15 minutes. Purée mixture in blender.
3. Meanwhile, melt remaining 4 tablespoons butter in large saucepan. Add flour; cook 3 minutes. *Do not brown*. Remove from heat. Whisk in remaining 1 cup broth; cook 5 minutes.
4. Stir in artichoke mixture, cheese, cream and mustard; cook 5 to 10 minutes until heated through. Season with salt, Worcestershire sauce and red pepper.