

Cheddar Beer Soup

- 1 Tablespoon butter plus 1 Tablespoon olive oil
- 1 small onion, diced
- 1 rib celery, diced
- 1 carrot, scrubbed and diced
- 1 medium sweet potato, peeled and diced
- 1 clove garlic, minced
- 1 tart apple, such as Granny Smith, diced
- 1-2 potatoes, diced
- 1 sprig fresh thyme
- 1 bottle of beer (use a good microbrew from Vermont)
- 1/2 cup cider, fresh or hard, your choice
- 1 quart vegetable or chicken stock
- 1 cup shredded Vermont sharp cheddar cheese
- 1 cup half-and-half or cream (reserve a small amount for making the creme fraiche)
- Salt and pepper to taste
- Diced apples and creme fraiche* for garnish.

**To make creme fraiche, thin a bit of Greek yogurt with half-and-half or cream to get a drizzling consistency.*

Warm the butter and olive oil in a heavy-bottomed pan. Sauté the onion for about 5 minutes, followed by the rest of the vegetables, including apple and thyme. When slightly caramelized, add the beer and bring to a low boil. Add the stock and bring to a simmer. Cover and simmer for about thirty minutes, until the vegetables are tender. Puree in a blender. Safety note—place the blender in the sink if the cord reaches, and cover the carafe with a plastic bag before turning it on, so you don't get splattered. If the carafe is small, do this in batches. Then, with the blender on low, add the shredded cheese a bit at a time. Return the puree to the pot and whisk in the cream. Don't let it boil. Add salt and pepper if needed.

Serve with finely diced apples and a drizzle of creme fraiche.



Frosted Maple Cookies

- 1 cup butter, softened
- 1 cup brown sugar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup maple syrup
- 1 egg
- 1 teaspoon vanilla
- 4 cups flour

FROSTING:

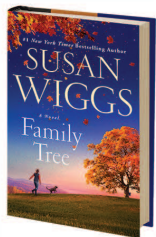
- 1/2 cup evaporated milk
- 6 tablespoons butter, melted
- 1 Tablespoon maple syrup
- 3 - 4 cups powdered sugar

Preheat oven to 350 degrees F. In a large bowl, beat 1 cup butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, baking soda, and salt. Beat until combined, scraping bowl occasionally. Add maple syrup, egg, and vanilla; beat until combined. Beat in flour until incorporated.

Drop the dough by rounded teaspoons onto a cookie sheet covered with parchment paper; flatten with the back side of an oiled spatula. Bake in the preheated oven for 8 to 10 minutes or until tops are set.

To make the icing, whisk evaporated milk, melted butter, and maple flavoring until combined. Gradually whisk in powdered sugar to make a smooth-textured frosting. Ice the cookies and let them cool until set.

Recipes from **Family Tree**
by SUSAN WIGGS



Source: Adapted from the King Arthur flour bag.