

beer "cheese" soup and homemade croutons

1 package silken firm tofu  
3 cups no-chicken broth (preferably the 'better than bouillon' brand)  
½ bottle lite beer  
2 onion bouillon cubes, crushed  
3 green onions - minced  
1/2 cup flat leaf parsley - chopped  
1 tbsp brown rice flour  
1 tbsp olive oil  
salt and pepper  
red and yellow food coloring (\*optional)

for garlic croutons, see crouton recipe card

in a food processor, blend your tofu, onions, parsley, bouillon cubes, olive oil.

in a separate pan, bring 3 cups broth to a high heat. slowly add that to your tofu mixture. blend a little more then transfer to a pot.

add your beer and salt and pepper to taste. simmer for approximately 15-20 minutes and use the brown rice flour mixed with a little broth to thicken to your desire.

add a little red and yellow food coloring to create the "cheese" coloring. *If you are a purist, you can certainly leave it out.* or use turmeric or paprika for color.

continue to taste until it creates that creamy, rich beer cheese taste.  
top with homemade croutons or fresh popped popcorn.

serve with a cold beer and ice cold pickle.

enjoy!