

A close-up photograph of a white ceramic bowl filled with a thick, creamy, light-yellow soup. The soup is garnished with small, dark green herbs. A silver spoon is partially submerged in the soup. In the background, out of focus, are several slices of lemons on a wooden surface.

2021

June Dairy Month
Recipe Contest

Featuring

Soups



2021 Winners

(front row l - r): Bunny Dux, Alissa Durham, Rachel McBride, Maryanne Olson

(back row l - r): Reita Gelandar, Betty Durham, Nathan Dux, Betty Loos, Irma Johnson

Recipes can be found online at:

<https://clark.extension.wisc.edu/june-dairy-month-recipe-contest/>

Or contact the Extension Office (715-743-5121) if you would like more copies

Cheddar Potato Soup

Bunny Dux, Neillsville



Ingredients

- 1 large onion
- 3/4 cup chopped celery
- 1/2 cup julienned cut carrots
- 3 cups milk (divided)
- 1/2 teaspoon pepper
- 1/2 tablespoon salt
- 1/2 pound bacon - cooked and crumbled
- 1/4 cup butter
- 5 cups cubed potatoes
- 3 cups water
- 4 teaspoons chicken bouillon granules
- 1/4 cup flour
- 2 cups shredded cheddar cheese

Directions:

1. In a large soup kettle sauté onions and celery in butter about 5 minutes.
2. Add potatoes, carrots, and water. Bring to a boil and simmer until potatoes are tender.
3. Stir in 2 cups of milk, bouillon granules, salt and pepper.
4. Combine flour with remaining 1 cup of milk and blend until smooth.
5. Gradually stir into soup and cook until thickened, stirring often.
6. Reduce heat and add cheese and bacon. Stir until cheese is melted.
(if soup gets too thick you can add more milk)
7. Garnish with parsley or chives.

10 - 12 servings

Cheeseburger Soup

Alissa Durham, Neillsville



Ingredients:

- 1/2 pound of ground beef
- 6 tablespoons butter, divided
- 3/4 cup chopped onion
- 3/4 cup shredded carrots
- 3/4 cup diced celery
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 1 3/4 pounds potatoes, peeled and cubed
- 3 cups chicken broth
- 1/4 cup flour
- 16 ounces process cheese, cubed
- 1 1/2 cups milk
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup sour cream

Directions:

1. Brown beef and set aside.
2. In the same kettle melt 2 tablespoons of butter. Add onion, carrots, celery, basil and parsley and sauté until tender.
3. Add potatoes, ground beef and broth and cook until potatoes are tender.
4. In a small pan melt the remaining butter, add flour and cook until bubbly.
5. Add to soup and stir and cook about 2 minutes.
6. Reduce heat to low and stir in cheese, milk, salt and pepper.
7. When cheese is melted remove from heat and blend in sour cream.

Makes about 8 servings

Creamy Onion Soup

Rachel McBride, Granton



Ingredients:

- 1/2 cup butter
- 6 cups diced onions
- 6 cups milk, divided
- 1 cup parmesan cheese, grated
- 2 teaspoons paprika
- 3 teaspoons chives
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Directions:

1. Melt butter in a medium sauce pan.
2. Sauté onions in butter until tender.
3. Place half of onions in a blender with 3 cups of milk and blend until no chunks remain.
4. Add back to the sauce pan and add remaining ingredients
5. Serve hot and garnish with your choice of flavored croutons, fried crispy onions, shredded cheese of your choice

Classic Cheddar Chowder

Maryanne Olson, Loyal



Ingredients:

- 2 cups water
- 2 cups chopped potatoes
- 1/2 cup chopped carrots
- 1/2 cup chopped celery
- 1/4 cup chopped onion
- 1 bay leaf
- 1 teaspoon salt
- 1/8 teaspoon pepper

Ingredients for White Sauce:

- 1/4 cup butter
- 1/4 cup flour
- 2 cups milk
- 2 cups grated or shredded cheddar cheese
- 1 cup cubed ham

Directions:

1. Combine water, potatoes, carrots, celery, onions, bay leaf, salt and pepper in a large kettle and boil for 10 - 12 minutes
2. Remove bay leaf.
3. Do not drain water.
4. While cooking the vegetables make the white sauce in a smaller pan
5. Melt butter and add flour and stir until smooth (about 1 minute).
6. Slowly add milk and cook until thickened.
7. Add cheddar cheese to sauce and stir until melted.
8. Add white sauce and ham to vegetables.
9. Heat but do not boil.
10. Garnish with parsley.

Makes about 6 servings

Wisconsin Cheddar, Brat & Beer Soup

Irma Johnson, Neillsville



Ingredients:

- 1/4 cup diced carrots
- 1/4 cup diced celery
- 1/4 cup diced onions
- 1/4 cup butter
- 2 tablespoons flour
- 1/4 teaspoon salt
- Dash of paprika
- Dash of black pepper
- 2 cups chicken broth
- 2 cups milk
- 2 cups flat beer
- 2 cups shredded cheddar cheese
- 2 brats, fully cooked and browned, sliced thin

Directions:

1. In large kettle or slow cooker, sauté carrots, celery and onions in butter until tender.
2. Stir in flour, salt, paprika and pepper.
3. Gradually add broth.
4. Stir until thickened.
5. Add milk and beer.
6. Stir in cheese gradually.
7. Add brats.
8. Simmer until serving time, adding more milk if mixture is too thick.

Makes 6 - 8 servings

Country Corn Soup for Two

Betty Loos, Loyal



Ingredients:

- 1 - 15 ounce can mixed vegetables, drained
- 1 - 15 ounce can cream style corn
- 1/2 cup whole kernel corn (frozen or canned and drained)
- 2 tablespoons fresh chopped parsley
- 2 cups white milk
- 2 cups shredded cheddar cheese
- 1/4 cup butter
- 1/2 teaspoon salt
- Dash of pepper

Directions:

1. Prepare soup in a two quart kettle and transfer to crockpot.
2. Heat vegetables, milk, and butter slowly in kettle until hot or ready to boil.
3. Remove from heat.
4. Add the cheese and stir until blended.
5. Pour into crock pot and keep warm until ready to serve.

Makes about 4 servings

Cream of Spinach Soup

Nathan Dux, Neillsville



Ingredients:

- 1 cup chopped spinach
- 2 cups chicken broth
- 4 tablespoons butter
- 4 tablespoons flour
- Dash of pepper
- 2 cups half and half
- 1 teaspoon chopped parsley
- 1 teaspoon chopped chives

Directions:

1. Simmer spinach in broth for 5 - 10 minutes in medium sauce pan.
2. Melt butter in soup kettle, blend in flour and pepper.
3. Add spinach gradually, stirring constantly.
4. Cook until thick and smooth.
5. Add half and half, parsley and chives. Mix well.
6. Bring to a boil.
7. Serve hot.

Makes 6 - 8 servings

Creamy Veggie Soup

Betty Durham, Neillsville



Ingredients:

- 1 cup chopped onion
- 2 cups chopped celery
- 6 cups water
- 2 cups sliced carrots
- 4 cups chopped broccoli
- 4 cups chopped cauliflower
- 3 cups milk
- 1 - 8 ounce package of cream cheese
- 5 tablespoons chicken soup base
- 8 ounces process cheese, cubed
- 4 tablespoons cornstarch
- 1/2 cup milk
- Pepper to your taste

Directions:

1. In a 6 quart kettle boil onion, celery, and water about 5 minutes.
2. Add carrots and bring back to a boil.
3. Add broccoli and cauliflower and cook until tender and water is reduced.
4. Add soup base, milk, cream cheese, processed cheese and stir until smooth.
5. Mix corn starch and water in a cup and then add to hot soup to thicken.
6. Add pepper as needed.

Makes about 8 - 10 servings

Cream Tomato Chowder

Reita Gelande, Willard



Ingredients:

- 2 - 10 3/4 ounces cans of tomato soup
- 2 - 10 1/4 ounces cans of condensed cheddar cheese soup
- 1 cup shredded sharp cheddar cheese
- 3 cups milk
- 1 pound hamburger, browned, drained, and seasoned to taste. Set aside.
- 1 large onion, chopped and cooked with the hamburger
- 1 - 14.5 ounce can of petite diced tomatoes, drained
- 2 - 3 cups diced zucchini, sautéed in 3 - 4 tablespoons butter (just until tender; set aside)
- 1 cup dry small shell shaped pasta, cooked and set aside.

Directions:

1. In a large kettle place the tomato and cheddar cheese soups.
2. Add milk and mix with a wire whisk over medium heat, being careful so it does not scorch.
3. Stir in the cheddar cheese until it melts.
4. Then stir in the hamburger/onion mix, the drained tomatoes, zucchini and the cooked pasta.
5. Let it heat completely and then serve.

Makes about 6 - 8 servings

If you like a plain soup you can just use the first 4 ingredients.
This is a type of soup that you can make with your favorite ingredients.
Very easy to half this recipe also for a smaller amount.

Thank You . . .

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