



Canadian Cheese Soup with Pumpernickel Croutons

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| 3 slices pumpernickel bread, cut into 1/2 inch cubes | 3 cups (total) 2% milk, whole milk, half and half, or fresh cream |
| 1 onion, peeled and quartered | 1/2 tsp salt |
| 1 carrot, peeled and quartered | 1/2 tsp paprika |
| 1 celery stalk, quartered | 1/2 tsp black pepper |
| 1 tsp butter | 1 1/2 cups Finger Lakes Farmstead or local sharp cheese, shredded |
| 1/2 cup all-purpose flour | Fresh chopped parsley and green onions for garnish |
| 2 (14 oz.) cans or homemade chicken broth | |

Preheat oven to 375°. Bake bread cubes on a baking sheet for 12 minutes or until toasted. Combine carrot, onion, and celery in a food processor and pulse until chopped. Melt butter in a large pot over medium-high heat. Add vegetables and sauté 5 minutes or until tender. Add flour to 1 can broth in a separate bowl, and whisk until smooth. Add mixture to pan with vegetables, then add second can of broth. Bring to a boil, stirring, and cook 10 minutes until thick. Stir in milk/cream combination, wine, salt, pepper, and paprika and cook for 10 minutes or until heated through. Stir in cheese until it melts. Serve with croutons and garnish with parsley and green onions if desired. Enjoy with fresh fruit and a glass of Keuka Spring white wine.

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