

Broccoli Cheese Soup

Sally found a gorgeous head of broccoli that she had to buy and then decide what to do with. This soup was a great choice for fall weather.

Ingredients

- 3 tsp. vegetable bullion concentrate
- 2 carrots (1 cup grated)
- 2 ribs of celery (1 cup finely diced)
- 2 small potatoes (Yukon Gold or Russet)
- 3 heads of broccoli (4 1/2 cups chopped)
- 1 medium onion (1 cup finely chopped)
- 5 Tbsp. no salt butter (divided)
- 1/4 cup flour
- 3 1/2 cups whole milk (3 cups skim + 1/2 cup cream or 2 cups half&half and 1 1/2 cups whole milk)
- 1 tsp. salt
- 1/2 tsp. black pepper
- 3 cups shredded cheddar cheese at room temperature



Equipment

- Large pot or Dutch Oven
- Grater
- Skillet

Broccoli Cheese Soup:

<input checked="" type="checkbox"/>	Description	Time (min)
	Mix 3 tsp. vegetable bullion concentrate with 3 cups warm water	2
	Grate 2 carrots (1 cup)	2
	Dice 2 ribs of celery (1 cup)	2
	Grate 2 medium potatoes	2
	Chop broccoli (4 1/2 cups)	3
	Finely chop 1 onion (1 cup)	2
	Shred 3 cups cheese from a block (melts better)	3
	In a large pot heat vegetable stock to a boil.	3
	Add carrots, celery, and potatoes. Cover and bring to a boil.	2
	Reduce heat and simmer until vegetables are tender	4
	Add broccoli and simmer	2
	In a separate skillet over medium heat melt 1 Tbsp. butter and then sauté onions until slightly browned.	5
	Add onion to the soup.	1
	In the skillet over medium heat, melt 4 Tbsp. butter and then add 1/4 cup flour. Stir to make a brown roux.	6
	Add the milk and cream mixture to the roux a cup at a time stirring constantly. Cook until thickened.	5
	Add 1 tsp. salt and 1/2 tsp. pepper to the roux	1
	Slowly add roux to the soup, stirring constantly	2
	Remove from heat and add cheese stirring until melted	2
	Total	50 min