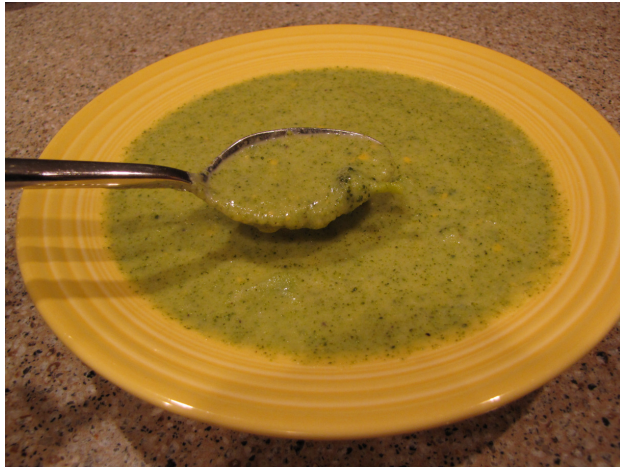


Idiot's Kitchen Recipe – Broccoli Cheddar Soup

Recipe from www.idiotskitchen.com



Ingredients:

1 Large Onion (chopped)
½ stick (4 Tablespoons) Butter
3 Tablespoons Flour
1 (14 ounce) can Vegetable Broth
Water (in your 14 ounce can)
2 Heads of Fresh Broccoli (chopped)
1 Cup Milk (preferably whole milk)
1 cup (8 ounces) Sharp Cheddar Cheese (grated)
Salt & Pepper

Sauté the chopped onion in ½ stick butter over medium heat until tender and translucent but not browned. Add 3 Tablespoons of flour and mix to make a roux to thicken the soup. Cook the flour roux for 1-2 minutes until blended and thick.

Add 1 (14 ounce) can of Vegetable Broth and 1 can of water and stir until well combined.

Wash broccoli and remove the bottom woody stems. Chop the florets and tender stems. Add the broccoli to the pot. Bring to a gentle boil, cover and cook for 15-20 minutes until tender and just beginning to fall apart.

Carefully blend the soup until smooth but with some small chunks of broccoli remaining.

Add 1 cup of milk and 1 cup of grated sharp cheddar cheese. Season soup with salt and pepper to taste. Cook over low heat to melt the cheese.

Serve with crusty bread. Try not to eat the whole pot in one sitting.