

Hearty Broccoli Soup

Yields 8 cups

2 cups diced potatoes
1 cup chopped onion
1 cup thinly sliced carrots
1/2 cup minced celery
1 cup water

Cook Together for 5 minutes

2 cups broccoli

Add and continue to cook an additional 5-10 minutes

3 cups milk
2 chicken or vegetable bouillon cubes
1 teaspoon Worcestershire sauce
Salt and Pepper to taste

Add and heat to boiling

1 cup milk
1/3 cup flour

Blend until smooth in a small bowl. Stir into the soup and cook just until thickened. Turn off heat.

1 cup shredded wiss or sharp cheddar cheese

Add and stir until melted

*Broccoli-cauliflower variation: Replace the carrots and celery with chopped cauliflower.