

## Cream of Broccoli Soup I

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Rated: ★★★★★

Submitted By: William Anatooskin

Prep Time: 15 Minutes  
Cook Time: 25 MinutesReady In: 40 Minutes  
Servings: 6

"Half of the blanched broccoli in this recipe is pureed and added to a creamy broth, while the other half is roughly chopped and folded into the soup base with a dash of nutmeg. Serve garnished with grated cheddar cheese."

Cream of Broccoli Soup I (continued)

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### INGREDIENTS:

|                               |                                       |
|-------------------------------|---------------------------------------|
| 4 cups water                  | 2 tablespoons chicken bouillon powder |
| 4 cups broccoli florets       | 2 1/2 cups whole milk                 |
| 2 tablespoons margarine       | 1/4 teaspoon ground nutmeg            |
| 1 onion, chopped              | 1/4 teaspoon ground black pepper      |
| 1 large stalk celery, chopped | 1/2 cup shredded sharp Cheddar cheese |
| 1/3 cup all-purpose flour     |                                       |

### DIRECTIONS:

1. In a medium-sized cooking pot, add water and broccoli florets and bring to boil; reduce heat and cook for about 3 minutes. Drain, reserving all of the water.
2. In a food processor or blender, process half the cooked broccoli until fairly smooth.

Cream of Broccoli Soup I (continued)

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### DIRECTIONS: (continued)

Chop remaining broccoli and set aside.

3. In a heavy-bottomed cooking pot, melt butter or margarine, add onion and celery and cook for about 3 to 4 minutes until soft. Stir in flour; cook, stirring constantly for about 1 to 2 minutes. Add reserved water and chicken bouillon granules, and bring to boil, stirring constantly. Reduce heat to medium; simmer, stirring constantly until thickened.
4. Stir in milk, nutmeg, pepper, and processed and chopped broccoli, and heat through. Adjust seasonings to taste. Serve garnished with grated cheddar cheese.

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