

Broccoli Cheese Soup

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Classic broccoli cheese soup that will remind you of your favorite cafe. The Velveeta cheese adds the characteristic creaminess while the shredded cheddar adds a more sophisticated flavor. Makes 8 cups.

Ingredients:

1 small onion, chopped
2 tablespoons butter
1 clove garlic, minced
6 cups chicken stock
2 8-ounce bags frozen broccoli florets, thawed
4 ounces Velveeta cheese, cut into cubes
2 cups heavy cream
2 cups shredded cheddar cheese
1 teaspoon garlic powder
1 teaspoon onion powder
salt and pepper, to taste

Directions:

1. In a large soup pot over medium-high heat melt the butter and add the onion. Cook for 5 minutes, or until soft and translucent.
2. Add the garlic and cook until fragrant, about 3 minutes. Add the chicken stock. Bring to a boil.
3. Add the broccoli florets and pour the soup into a blender. Puree on high until the broccoli is fully pulverized. You may need to do this in batches. Put the pureed soup back into the soup pot.
4. Add the Velveeta. Turn down the heat to medium-low and stir until all the cheese is melted.
5. After the Velveeta is melted, add the cream. Slowly add the cheddar cheese about 1/4 cup at a time. Make sure to only add the next addition after the first is completely melted.
6. Add the garlic powder and onion powder. Season to taste with salt and pepper.

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