
Delicious Broccoli Cheese Soup

6 portions

3/4 cup butter
3/4 cup all-purpose flour
9 cups chicken stock
9 cups milk
1 tsp salt
1 1/2 teaspoon white pepper
5 cups fresh broccoli florets
1 1/2 pounds processed
cheese, shredded
3 cups shredded cheddar
cheese

- ➊ Melt the butter in a large pot over medium heat, and mix in flour.
- ➋ Reduce heat low and cook, stirring constantly, about 2 minutes.
- ➌ Slowly stir in chicken stock and milk and season with salt and pepper and white pepper.
- ➍ Bring to a boil, reduce heat and simmer 10 minutes.
- ➎ Bring a pot of lightly salted water to a boil.
- ➏ Place broccoli in boiling water and cook for 2 minutes.
- ➐ Remove from heat, drain and set aside.
- ➑ Gradually mix the cheeses into the mix and stock mixture until melted and blended.
- ➒ Mix in broccoli.
- ➓ Cook for 5 minutes.