
Cream of Broccoli Soup

Joan Earp - Hudson's Westland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

10 cups water
1 package (16 ounce) frozen chopped broccoli
1 cup onion, finely chopped
2 teaspoons salt
1 teaspoon pepper
1 teaspoon garlic powder
10 ounces pasteurized process cheese spread, cut up
1 quart half-and-half
1/4 cup butter
1 cup all-purpose flour
1 cup cold water

In a large saucepan, heat the water to boiling. Add the broccoli and onion. Boil gently for 10 to 12 minutes.

Add the seasonings and the cheese. Stir until the cheese is melted. Add the half-and-half and butter. Stir and heat to boiling.

In a small bowl, combine the flour and water until well mixed. Slowly add to the hot mixture, stirring constantly.

Heat to boiling. Boil and stir for 1 minute until the soup is the consistency of heavy cream.

Yield: 8 to 10 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 937 Calories; 48g Fat (45.4% calories from fat); 16g Protein; 113g Carbohydrate; 7g Dietary Fiber; 124mg Cholesterol; 4819mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 1/2 Vegetable; 9 Fat.