



# CS Broccoli Cheddar Soup

Source: adapted from *Tasteofhome.com*

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Prep: 20 min Cook: 20 min Total: 40 min

Serves: 8

Note: You could use cut asparagus for this too.

## Ingredients:

¼ c unsalted Butter, cubed

¼ c Red Onion, chopped

¼ c All-Purpose Flour

¼ t Celic Sea Salt

¼ t fresh ground Tellicherry Black Pepper

¾ c Whole Milk

¾ c Chicken Stock

3 c chopped and cooked fresh Broccoli Florets

1 c shredded Sharp Cheddar Cheese

## Directions:

Cook broccoli florets until al dente in a small saucepan, Cold shock to maintain green color. Set aside.

Sauté onion in butter until tender. Stir in the flour, salt and pepper until blended; gradually add milk and stock. Bring to a boil; cook and stir until thickened, about 2 minutes.

Add broccoli. Cook and stir until heated through. Remove from the heat; stir in cheese until melted.