

Barbara Weingarden Cream of Broccoli Soup

2 bags or boxes frozen broccoli florets (about 20 oz)

1 med onion, chopped

1 carrot, chopped

1 med potato, peeled & chopped

1 rib celery, chopped

1 clove garlic, minced (optional)

½ tsp. dried basil leaves, crushed

3 cups chicken or vegetable broth

2 T butter

1 ½ cups milk

1 cup half & half

½ tsp. salt

¼ tsp ground pepper

1. Combine onion, carrot, celery, potato, garlic and broth in large saucepan. Bring to boil over high heat.
2. Reduce heat to simmer for 10 minutes. Add broccoli (defrosted) to sauce pan. Simmer 10 minutes or until vegetables are fork tender. Cool 20-30 min. DO NOT DRAIN.
3. Process vegetables in broth in small batches until smooth
4. Melt butter in large pot or Dutch oven. Add flour stirring until smooth. Cook 1 min. more
5. Gradually whisk in milk and half & half stir in salt and pepper. Add pureed vegetables. C
6. Cook 3-5 min. until mixture thickens, stirring occasionally.
7. For a lovely presentation, place a dollop on sour cream in center, surrounded by slivers of red pepper.