

## Creamy Broccoli Soup

1 1/2# broccoli

2 c H<sub>2</sub>O

3/4 c. celery

1/2 c. onion

2 TBSP butter

2 TBSP flour

1 1/2 c H<sub>2</sub>O

3 cubes chicken bouillon

3/4 tsp salt

1/8 tsp pepper

DASH nutmeg

1/2 c. whipping cream

Heat 2 c H<sub>2</sub>O to boiling in 3QT saucepan  
Add broccoli, celery, onion - cover; heat to  
boiling. Cook until tender ~ 10 min; do  
NOT drain

### Process

Heat butter in 3QT saucepan over low  
heat until melted. Stir in flour. Cook,  
stirring constantly until mixture is smooth  
& bubbly; remove from heat. Stir in 2 1/2 c.  
water. Heat to boiling; stirring constantly.  
Boil & stir 1 min. Stir in broccoli mixture,  
bouillon, salt & pepper, nutmeg. Heat to

boiling. Stir in cream, heat do not  
boil.

Serve with grated cheese & croutons