



Recipe Database

Cheesy Broccoli Soup

Yield: 6 Quarts
Portions: 24

Ingredients

Quantity

Directions

Butter 12 oz.
Flour 12 oz.
Broccoli Stems 2 cups
Carrots, diced 1 cup
Onions, chopped 1 cup

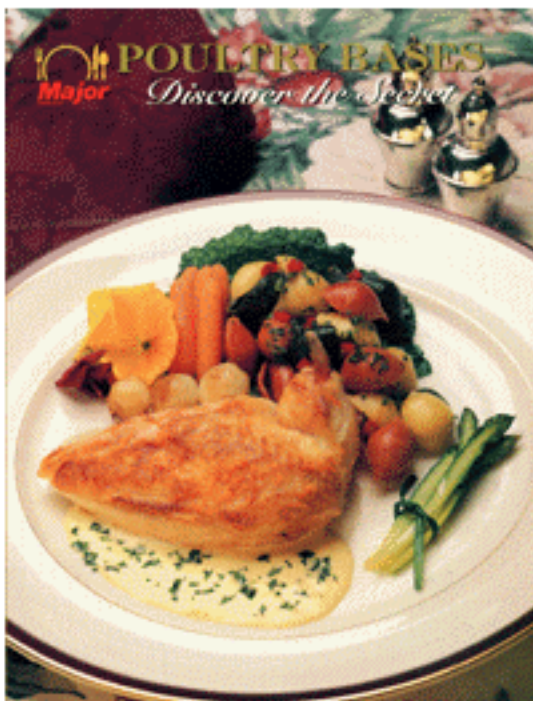
Water 1 gal
Broccoli Florets 2 cups
MAJOR CHICKEN BASE 5 oz.

Light Cream 1 qt.
Sharp Cheddar Cheese 16 oz.

Melt butter in a heavy pot. Add broccoli stems, carrots, and onions. Saute' on medium heat for five minutes. Stir in flour and continue cooking for five minutes.

Using a wire whip, stir in water and bring to a boil for one minute. Add broccoli florets and chicken base. Simmer for fifteen minutes.

Blend in cream and cheddar cheese on low heat. Once cheese is melted soup is ready to serve.



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Enjoy!