

++Ingredients:

6 Cups Chopped broccoli(florets and stems, more florets than stems though)
1 medium onion, chopped
4 Cups chicken broth, plus more
4 Tablespoons butter
2 Tablespoons all purpose flour
2 Teaspoons Kosher salt
Freshly ground pepper to taste
4 Cups half & half cream, or milk
3 Cups grated cheddar cheese
½ Cup cubed Velveeta cheese (optional)

Directions:

In a large saucepan, combine broccoli, onion and chicken broth.
Bring to a boil, reduce heat and simmer until broccoli is soft and tender. Adding more chicken stock if necessary.
Blenderize broccoli mixture. I like mine a little chunky, but you decide.
In a medium saucepan, melt butter, add flour, salt and pepper. Cook for 2 minutes stirring constantly.
Slowly add cream/milk, whisking until smooth and mixture thickens.
Add cheese, stir in until it melts.
Pour cheese mixture into the broccoli mixture, combine.
Add more milk/cream if the soup is too thick.
Taste and season with more salt and pepper if necessary.
I like to serve in small hollowed out bread bowls. Hollow out individual bread bowls and then place in the oven to warm and toast. Pour soup into warm bread bowls. Yummy!!!