

*The McCutchen House*  
B R O C C O L I   A N D   C H E D D A R   S O U P

**INGREDIENTS**

3 ozs. margarine  
3 ozs. onions, finely chopped  
4 ozs. all-purpose flour  
1 tspn. salt  
1 tspn. black pepper  
1 each chicken bouillon cube  
1 quart water  
2quarts milk  
1 lb. shredded cheddar cheese  
1 1/2 lbs. broccoli florets, cooked and chopped

This recipe will yield 3 quarts of soup, or about 10 servings. Try it on a winter night with sandwiches and friends

**DIRECTIONS**

In a medium sized pot, heat the margarine. Add the onions and sauté until just tender. Add the flour, salt, and pepper and combine well to form a roux. This will help to thicken your soup. Cook for about 5 minutes, but do not burn.

Into the roux, add the bouillon, water, and milk. Whisk constantly until mixture is smooth. Reduce heat to a low simmer and cook until thickened, stirring often.

Add the cheese and stir until melted.

Add the broccoli to the soup and allow it to simmer for 5 minutes.