Broccoli Cheddar Soup

Ingredients

4 T Butter
1/2 Onion (chopped)
1/4 c Flour
2 c Chicken Broth
1/2 lb Broccoli (chopped, bite sized pieces)
1 c Carrot (julienned)
1/4 t Ground Nutmeg
8 oz Sharp Cheddar (grated)
0 ds Salt
0 ds Ground Black Pepper
2 c Half and Half

Instructions

1.In a large pot on medium heat saute onion with 1 tablespoon of butter until translucent, about 3 minutes. Set aside.
2.In the same pot add 3 tablespoons butter and flour and whisk over medium heat for 2-3 minutes. Stir constantly and then add the half and half and chicken broth and simmer for about 10 minutes.
3.Add the broccoli, carrots and reserved onions. Cook over low heat 20-25 minutes.
4.Add a dash of salt and pepper. Use an immersion blender to slightly blend the soup, leaving some of it chunky.
5.Add the cheese gradually then stir in the nutmeg. Serve immediately.