

# Broccoli Cheddar Soup

## Ingredients

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4 T Butter  
1/2 Onion (chopped)  
1/4 c Flour  
2 c Half-and-Half  
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

## Instructions

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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 & 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.