

# Cream of Broccoli Soup

Prep Time: 10      Ready In: 30  
Cook Time: 15      Servings: 4-6

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## Ingredients

2 lb Fresh Broccoli	3 Cup Water
1 TBS Butter	1/2 oz Onion, Minced
3 Cup Milk	1/2 tsp Salt
1/4 tsp Pepper	1 dash Garlic powder
1/3 Cup Flour	1/4 Cup Butter
2 Cup Cheese, Grated	

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## Directions

- 1 Cook broccoli and onions in water with one teaspoon of butter. About 7-8 minutes.
- 2 Melt remaining butter, stir in flour and seasoning. Add milk and heat slowly. when warm add cheese and allow to melt. Pour over broccoli and sever warm.