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

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.