

CUT ALONG DOTTED LINE ✂

Blue Mountain

DIRECTIONS

1. Place broccoli in a large saucepan with 3 cups of the chicken stock. Cook over medium heat until tender.
2. Puree cooked broccoli, with cooking liquid, in a blender. (Be careful of hot splatters!)
3. Melt butter in a pot; blend in flour and stir in cream.
4. Simmer over low heat, stirring constantly, for 3 minutes. Stir in pureed broccoli and remaining chicken stock.
5. Simmer for 3 more minutes, then add seasonings to taste. Serve warm or cold.

FOLD ALONG SOLID LINE 🖱

CREAM OF BROCCOLI SOUP

Makes 10-12 servings

INGREDIENTS

- 8 c. (about 2 large bunches) coarsely chopped fresh broccoli
- 5 c. chicken stock or canned chicken broth
- 5 T. butter
- 4 T. flour
- 3 c. light cream, half-and-half, or milk
- Salt
- Pepper
- Pinch of nutmeg

