CREAM OF FRESH BROCCOLI SOUP

A cup of this easy soup made with fresh broccoli and a dash of nutmeg makes a simple supper when served along side a grilled cheese sandwich. What’s not to love?

by Jill Yarbrough, Dining Services Test Kitchen Manager

Yield: 6-8 Servings

**Ingredients**

- 3 c. fresh broccoli florets
- ¼ c. diced onion
- ¼ c. diced celery
- 4 T. butter
- 4 T. flour
- 1 ½ T. vegetable base or chicken base
- 4 ½ c. 2% milk
- ⅛ t. ground nutmeg
- Salt and pepper to taste

**Preparation**

Wash and cut broccoli florets into bite size pieces. Sauté onion and celery in butter. Add flour and whisk together to make a roux. Allow to cook for five minutes. Stir in vegetable or chicken base. Slowly whisk in milk, stirring constantly until smooth. Bring to a low boil while still mixing. As thickening occurs, turn heat down. Add nutmeg and then broccoli. Simmer for at least 30 minutes, stirring occasionally. Taste. Add salt and pepper as needed. If soup is too thick, add more milk and slowly continue to heat.