Debbie Buppert’s Cream of Broccoli Soup

Makes 6 servings

2 lbs. broccoli, chopped – don’t toss the stalk; when it gets woody, just peel the skin and keep chopping!

½ c. onion, chopped

1 c. chicken broth

2 Tbsp. butter\*

1 Tbsp. flour

2 c. half and half\*

1 tsp. salt

½ tsp. basil

1/8 tsp. white pepper

Combine broccoli, onion, and chicken broth. Heat to boiling, then simmer 5 minutes. Blend in blender to puree. Melt butter, stir in flour to blend. Stir broccoli puree, cream, salt, pepper, and basil. Heat slowly – don’t boil. Serve very warm with crusty bread.

\*Non-dairy subs:

coconut oil for butter

unsweetened, unflavored almond milk for the half and half