

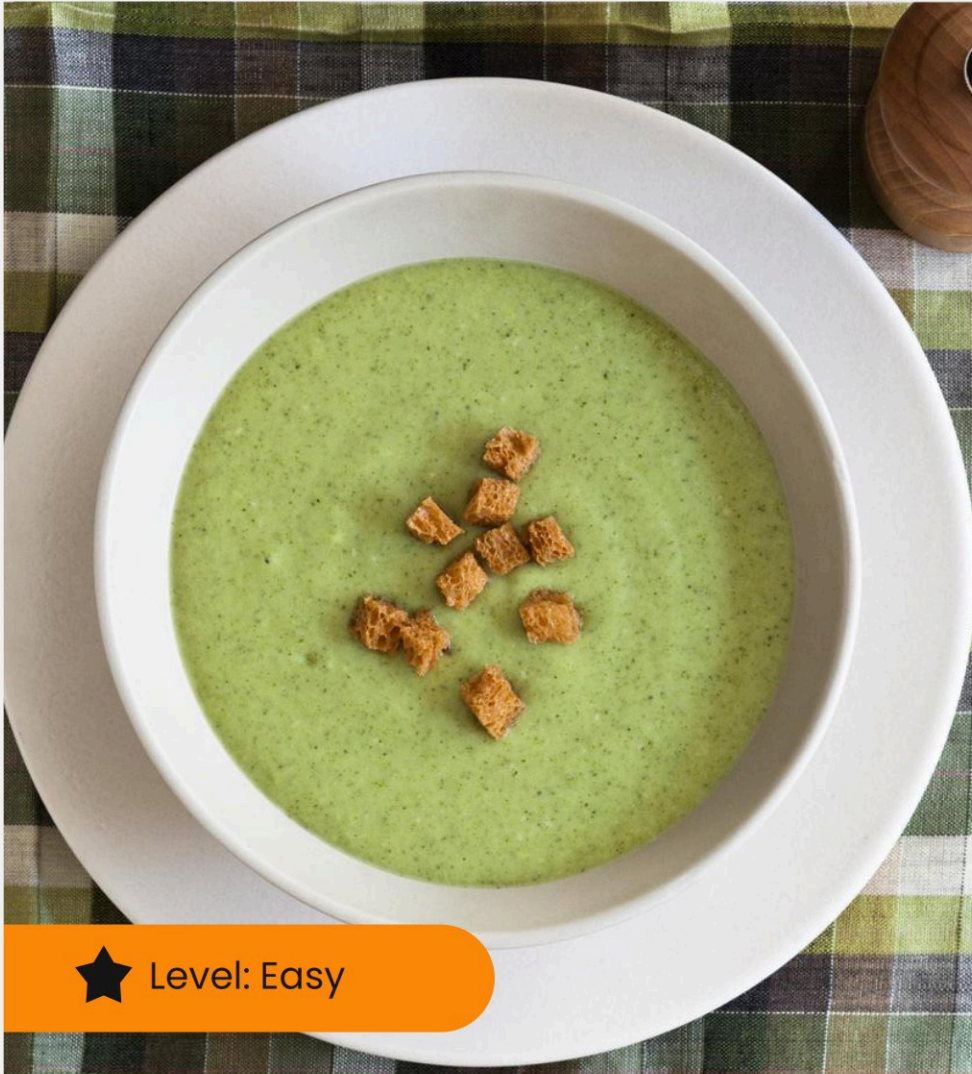
Best Cream Of Broccoli Soup



Serving: 6



Cooking Time: 25 mins



★ Level: Easy

INGREDIENTS

5 tablespoons butter, divided
1 onion, chopped
1 stalk celery, chopped
3 cups chicken broth
8 cups broccoli florets
3 tablespoons all-purpose flour
2 cups milk
ground black pepper to taste

PREPARATION

1. Melt 2 tablespoons butter in a medium stock pot over medium heat. Saute onion and celery until tender. Add broccoli and broth, cover, and simmer for 10 minutes.
2. Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot.
3. Melt 3 tablespoons butter in a small saucepan over medium to medium-low heat; stir in flour and add milk. Stir until thick and bubbly, and add to soup. Season with pepper and serve.