

# McDougal's Farm LLC

What's Growing On !

Recipes

## Hearty Broccoli Soup

2 cups potatoes (diced)  
1 cup onion (chopped)  
1 cup carrots (thinly sliced)  
½ cup celery (minced)  
1 cup water  
Cook together for 5 minutes.

2 cups broccoli (chopped)  
Add and continue to cook an additional 5-10 minutes/

3 cups milk  
2 chicken or vegetable bouillon cubes  
1 tsp Worcestershire sauce  
Salt and pepper to taste  
Add and heat to boiling.

1 cup milk  
1/3 cup flour  
Blend until smooth in a small bowl. Stir into the soup and cook just until thickened.  
Turn off heat.

1 cup Swiss or sharp cheddar cheese (shredded)  
Add and stir until melted.

Broccoli-cauliflower variation: Replace the carrots and celery with chopped cauliflower.

Yields 8 cups.