

Hearty Broccoli (or cauliflower) 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 but don't boil.

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.