

Cheesy Broccoli Soup



12 oz butter
5 oz **BELLISSIMO** chicken base
12 oz flour
2 cups broccoli stems
1 cup carrots, diced
1 cup onions, diced
1 gal water
2 cups broccoli florets
1 qt light cream
16 oz sharp cheddar cheese

1. Melt butter in a heavy pot. Add broccoli stems, carrots, and onions. Saute on medium heat for five minutes.
2. Using a wire ship, stir in water and bring to a boil for one minute. Add broccoli fflorets and chicken base. Simmer for fifteen minutes. Blend in cream and cheddar cheese on low heat. Once cheese is melted, soup is ready to serve.