



## St. Peder's Evangelical Lutheran Church

4600 East 42nd Street • Minneapolis, Minnesota 55406

PHONE • 612-722-8000 WEBSITE • [www.stpeders.net](http://www.stpeders.net) FAX • 612-722-8068

**This recipe was served at St. Peder's Evangelical Lutheran Church's Soup Supper on Wednesday, February, 2013**

### **Judy's Broccoli and Cheese Soup**

3 T butter, cut into pieces  
1 c. onions or leeks, sliced  
1/2 t. salt  
1/4 t. pepper  
Pinch nutmeg  
1/2 t. minced garlic  
1/2 t. chopped thyme leaves  
3 T. flour  
3 c. chicken or vegetable broth  
1 (16-oz) package frozen broccoli, thawed and separated

1/2 c. cream or half & half  
1 1/4 c. shredded cheddar cheese

#### Directions:

In a medium pot, melt the butter. Add onions, salt, pepper, and nutmeg and cook, stirring, until soft, about 3 minutes. Add the garlic and thyme and cook, stirring, for 20 seconds. Add the flour and cook, stirring until the mixture is well blended and smells fragrant, 2 min. Slowly add the stock while whisking and bring to boil. Reduce the heat and simmer until thickened, about 5 min. Add the broccoli and cook until tender, for about 10 minutes.

Remove from heat and puree with hand-held blender (or in regular blender or food processor, then return to pot).

Add cream and bring to bare simmer to heat. Add the cheese and cook over low heat, stirring, until melted.