

BIG BOY Cream of Broccoli Soup
SOURCE: Top Secret Restaurant Recipes

INGREDIENTS:

4 C chicken broth
1 large bunch broccoli, chopped (3 C)
1/2 C diced onion
1 bay leaf
1/4 tsp salt (more if needed)
Dash ground pepper
1/4 C all-purpose flour
2 oz ham (1/3 C), diced
1/2 C heavy cream

DIRECTIONS:

Combine broth, broccoli, onion, bay leaf, salt & pepper in large saucepan over high heat - bring to boil - turn heat down & simmer, covered, 30 minutes (veggies will become tender) - transfer a little more than half of broth/vegetable mixture to blender or food processor - mix on low 20-30 seconds to finely chop veggies to nearly a purée (be careful blending hot liquids - you may want to cool mixture a bit before blending).

Pour blended mixture back into saucepan over medium-low heat - add flour and whisk till all lumps have dissolved - add diced ham and cream - continue to simmer 10-15 more minutes or till soup is as thick as you like.

Serves: 2