



Broccoli-Potato Cheese Soup

Gregory B. Syrone

Ingredients:

2 C. Diced Small Red Potatoes
1 Tbsp. Butter
¼ tsp. Garlic Salt
1 - 12 oz. Bag of Frozen Broccoli Cuts
¼ C. Butter
1 Onion Chopped
3 C. Chicken Broth
1 C. Milk
⅓ C. Flour or Corn Starch
¼ tsp. Black Pepper
¼ tsp. Salt
12-16 ounces of Cheddar Cheese

Direction:

1. Dice up 2 cups of red potatoes and rinse them off. Melt a tablespoon of butter in a bowl, add garlic salt, salt, and black pepper well, then add the potatoes mix well. Place the potatoes on a sheet pan and bake at 350 for 20 to 25 minutes until they start getting lightly browned.
2. In a large pan, melt butter of medium heat and add the chopped onions and cook until tender.
3. Add broccoli and chicken broth in the pan and cover and boil.
4. In a small bowl add milk and flour or Corn Starch, and you can add more salt, black pepper, and garlic. Mix well and pour in the pan and stir while you are pouring it.
5. Reduce heat to low-medium and stir in the cheese until it is melted.