

Cheese-Broccoli Soup *

¼ cup butter or margarine

¼ cup finely chopped onion

2/3 cup flour

3 10 ½ ounce cans chicken broth

1 16 ounce bag frozen broccoli cuts, rinsed with hot tap water

1 pound pasteurized process cheese spread, cubed (Velveeta)

2 cups half and half or whipping cream

1. Melt butter in skillet over medium heat of range top unit. Add onion and saute until glossy. Transfer to slow cooker.
2. Gradually add flour to cooking pot, stirring constantly with a whisk or spoon. Add chicken broth and stir until smooth. Add salt and broccoli. Stir to combine. Cover and cook at low for 6–7 hours or on high for 3–4 hours.
3. Add cheese cubes, stirring until melted. Then add half and half, stirring to blend. Cover and continue cooking 30 minutes or until soup is hot.

*I have made this soup with 1% milk instead of half and half, and with the low fat Velveeta and it turned out great.