

## **Broccoli Cheese Soup** – Family Recipe from **Alex Leker** during the Holidays:

**1/2 c. butter**  
**1 whole onion, diced**  
**1/3 c. flour**  
**4 c. whole milk**  
**2 c. half-and-half**  
**1 pinch nutmeg**  
**4 heads broccoli cut into florets**  
**Dash of salt, plus more as needed**

**Freshly ground black pepper, to taste**  
**3 c. grated cheese (mild cheddar, sharp cheddar, jack, etc.)**  
**2 c. chicken broth, if needed for thinning**

### **Directions**

In a large pot, melt the butter over medium heat, then add the onion. Cook the onion for 3 to 4 minutes, then sprinkle the flour over top. Stir to combine and cook for 1 minute or so, then pour in the milk and half-and-half. Add the nutmeg, then add the broccoli, a dash of salt, and plenty of black pepper. Cover and reduce the heat to low. Simmer until the broccoli is tender, 20 to 30 minutes. Stir in the cheese and allow to melt.

Taste seasonings and adjust if needed. Then either serve as is, or mash it with a potato masher to break up the broccoli a bit, or transfer to a blender in two batches and puree completely. (If you puree it in a blender, return it to the heat and allow to heat up. Splash in chicken broth if needed for thinning.) Enjoy!

## **Eggnog Fudge** – Family Recipe from **Ashley McMahon** during the Holidays:

**2 cups granulated sugar**  
**1/4 cup eggnog**  
**1/2 cup heavy whipping cream**  
**3/4 cup salted butter**  
**1 jar marshmallow cream 7oz**  
**1 package white chocolate morsels 11oz**  
**1/4 teaspoon nutmeg**  
**1 teaspoon rum flavoring**

### **Directions**

Line a 9-inch square baking dish with parchment paper. Set aside.

Prepare your mixing bowl by adding the marshmallow cream, white chocolate morsels, nutmeg, and rum flavoring. Place these ingredients into the mixing bowl and set aside.

In a large saucepan, melt butter with sugar, eggnog, heavy cream, and salt over medium high heat. Bring to a boil. Stirring continuously, boil for a complete 4 minutes (rolling boil). Remove from heat. Pour mixture over ingredients in mixing bowl. Using an electric mixer with whisk attachment, beat on medium until smooth and white chocolate is melted (about one minute). Pour into prepared baking dish. If desired, sprinkle with extra nutmeg for garnish.

Allow to set for about 3 hours, or overnight. Remove parchment paper and cut into bite sized pieces. ENJOY.

To store, keep in airtight container at room temperature for up to two weeks.