

Broccoli & Bacon Cheddar Soup

Ingredients

- 1 lb bacon
- 2 large broccoli heads cut into pieces
- 1 cup milk
- 1 quart heavy cream
- 1/2 cup flour
- 1/4 cup onion, diced
- 1/4 cup garlic, minced
- 1 cup chicken broth
- 3 Tbsp butter
- 2 cups cheddar, shredded
- Salt & pepper to taste

Instructions

- Cook bacon in a large pot. Crumble and set aside.
- Sauté onion and garlic in butter.
- Add flour and mix to a thick roux.
- Pour in milk, heavy cream and chicken broth. Simmer until sauce is thick.
- Add in the broccoli a half of the bacon pieces.
- Stir in salt & pepper.
- Add cheese and simmer until broccoli is soft and cheese is melted.
- Ladle soup bowls and garnish with the remaining bacon pieces and a sprinkling of shredded cheddar.