

Cheddar Bacon Broccoli Potato Soup

Ingredients

- 2 cloves of Garlic, diced
- 6 Tbsp Butter, divided
- 1 small Onion, diced
- ¼ Cup Flour
- 1 ½ Cup Milk
- 1 ½ Cup Heavy Whipping Cream
- 2 Cups Chicken/Veggie Stock
- 2 ¼ Cup Broccoli, chopped
- 1 ½ Cup Matchstick Cut Carrots
- 2 Stalks Celery, sliced
- 2 Cups Extra Sharp Cheddar Cheese, shredded (I have used both White and Orange Cheddar Cheese, go with what makes you happy!)
- 2 Cups Potato, (peeled and chopped into cubes. Try to cube Potatoes the same size, that way it all cooks to the same tenderness.)
- Salt & Pepper to taste.

Directions

Boil peeled and cubed potatoes till cooked about ¾ doneness (they should be fork tender, except just a little the center, this will ensure they do not overcook and turn to mush in your finished soup. And set aside.

Steam chopped Broccoli for about 10 minutes, making sure not to cook it completely. Set aside.

In a large pot, add 2 tablespoons of butter and garlic, sauté till fragrant.

Add onion and carrots to pot and sauté till onions are translucent.

Push sautéed onions, carrots, and garlic to one side of pot and add in the last 4 tablespoons of butter and melt.

Once the butter is all melted add flour while whisking continuously, combining butter and flour to a smooth thick slur.

Still steadily whisking, slowly add in chicken/veggie stock (I add in my stock about ½ cup at a time), mixing All the ingredients in the pan and scrapping the bottom of the pan to ensure you have deglazed and combined everything well.

Once all your stock is added, start adding in the milk and heavy cream about ½ cap at a time, ensure to mix well between each addition of milk/heavy cream addition add.

Once all your milk and heavy cream is added, bring to a simmer over medium heat.

Add shredded cheddar cheese and stir till cheese is melted for the most part.

Once your soup base is at a constant simmer, add celery, broccoli, and potatoes to the pot.

Add S&P to taste.

Cover pot and let simmer for 10-15 minutes.

Serve with crackers and enjoy.

I will sometimes have an extra bowl of shredded cheddar cheese to put on top.