

Broccoli Cheese Soup

2 medium sized potatoes
1 head broccoli
1 small onion
1 clove garlic
2 Tbsp. olive oil
4-6 cups water or light broth
1 tsp. salt
black pepper to taste
1 1/2 cups grated cheddar cheese
2-4 cups milk



Wash and peel potatoes. Cut into chunks.

Put potatoes and water (or broth) into a soup pot and simmer until potatoes are soft.

Cut broccoli into 1" pieces. Add to the soup pot, and continue to simmer until the broccoli is soft.

Put the oil in a skillet, and add the chopped onion and garlic. Saute until the onions are soft.

Using a blender, puré the broth, potatoes, broccoli, onions and garlic in small batches. If you do it in small batches, the soup is much smoother.

Put the puréd mixture back into the soup pot. Add salt and pepper. Stir in the cheese and enough milk to get your desired consistency.

Heat slowly, but do not boil.