**Broccoli Cheese Soup**

Makes ½ Gallon (8 cups)

**Sweat:**

4 tablespoons unsalted butter (1/2 stick)
1 cup finely chopped onion

1 cup finely chopped carrots

**Aromatize:**
1 large clove garlic, minced (1 teaspoon minced)

**Add to Make Roux (Singer Method):**¼ cup all-purpose flour

**Add, Whisk Until Smooth:**
1 tablespoon chicken base powder

3 cups water
1 cup cream

1 cup whole milk

**Add, Cook Until Tender:**
8 cups broccoli florets and stems, chopped (2 (16 ounce) bags chopped broccoli)
¾ teaspoon salt, or to taste (chicken base powder is salty)
¾ teaspoon ground black pepper
½ teaspoon paprika
½ teaspoon dry mustard powder

1/8 teaspoon nutmeg
Pinch cayenne pepper

**Add and Puree Soup Until Desired Consistency (use immersion blender):**
8 ounces cream cheese, torn into small pieces

**Stir in:**

8 ounces grated sharp cheddar cheese (grate it yourself fresh for reasons explained below)

**Method:**

1. Sweat onion and carrot in butter.
2. Add the garlic and cook about 30 seconds, stirring constantly so it doesn’t burn. Remove from heat and set pan aside.
3. Add the flour and stir until smooth.
4. Continue to cook for about 4 minutes but don’t let it brown.
5. Add the chicken base then the water and whisk until smooth.
6. Add the milk and cream and whisk until smooth. Bring to a gentle simmer.
7. Add the broccoli, salt, pepper, paprika, mustard powder, nutmeg, and cayenne. Stir to combine.
8. Allow the soup to simmer until the broccoli is super soft.
9. While soup simmers, grate the cheddar cheese. It’s important to use a high-quality cheese because the flavor of the soup depends on it. Do not use pre-grated cheese in zip-top bags because that cheese is resistant to melting and won’t incorporate well. Don’t add the grated cheddar cheese until the end.
10. Add the cream cheese to the soup and puree the soup with a stick blender or place it in batches in a blender (never fill a blender more than half way full of hot liquid!). Keep it chunky if you like it that way or puree it until smooth.
11. Stir in the grated cheese and stir until smooth but DON’T BOIL IT!
12. Transfer soup to bowls, garnish with additional cheese if desired, and serve immediately.