



Broccoli Cheese Soup & Beer Bread

Description



Iâ€™m not the worlds most creative cook, but I can follow recipe. I especially like recipes that are easy. As soon as there is a chill in the air I like to make soups and some type of bread to go with it. One of my favorite soups is broccoli and cheese. Last year my friend Christine shared a three ingredient beer bread recipe with me which is thick and hearty and is a nice accompaniment to the soup. I love to make both of these recipes and hope you enjoy them as well.

Beer Bread (Only 3 ingredients Needed)

3 cups of self rising flour (make sure itâ€™s self rising and not all purpose)

5 tbsp sugar

1 can beer

Mix ingredients in a bowl. Put in a greased loaf pan. Bake at 350 degrees 40 minutes or until browned.

Broccoli Cheese Soup & Beer Bread

Author: joyfulscribblings.com

Ingredients

- 1 cup chopped onion (you can omit this and it still tastes good)
- 2 garlic cloves, minced
- 3 cups fat -free, less-sodium chicken broth
- 1 (16 oz) pkg chopped broccoli
- 2 1/2 cups 2% reduced-fat milk (I use 1% because thatâ€™s what I buy)
- 1/3 cup flour
- 1/4 tsp black pepper
- 8 oz. light processed cheese, cubed (such as Velveeta Light)

Instructions

1. Heat a large nonstick pot coated with cooking spray over med-high heat. Add onion and garlic; saute 3 min. or until tender.
2. Add broth and broccoli. Bring broccoli mixture to a boil over med-high heat. Reduce heat to medium, cook 10 min.
3. Combine milk and flour, stirring with a whisk until well blended. Add milk mixture to broccoli mixture. Cook 5 min. or until slightly thick, stirring constantly.
4. Stir in pepper.
5. Remove from heat; add cheese, stirring until cheese melts.

In the original recipe which I tore out of *Cooking Light Magazine* years ago they use broccoli florets and puree a third of the soup in a blender then combine it with the rest. I just use the chopped broccoli and skip the whole puree part. Itâ€™s easier and one less appliance to clean. Enjoy on a crisp cold day watching football or if youâ€™re like me watching a sitcom I have prerecorded on television.

Date Created

2012/10/19

Author

queenie

default watermark