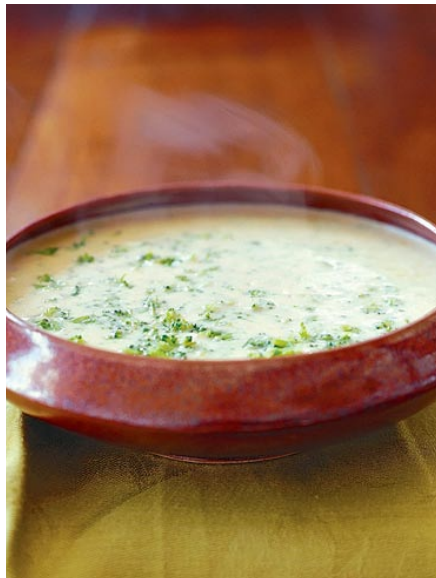


## Potato Cheddar Soup with Broccoli and Cauliflower

Soups | October 2005



*Jackie Bergman says this potato soup has “the toasty comfort of a stuffed baked potato enriched with milk and cream and the wisdom of aged cheddar.” We love the bits of broccoli, cauliflower, and carrot that color the soup and add flavor.*

- 2 ONIONS, CHOPPED
- 1 TBSP. OLIVE OIL
- 1 TBSP. BUTTER
- 1 TBSP. MINCED GARLIC (6 CLOVES)
- 2<sup>1</sup>/<sub>2</sub> LB. POTATOES, PEELED AND QUARTERED
- 2 CARROTS, PEELED AND COARSELY CHOPPED
- 5 CUPS CHICKEN STOCK OR BROTH
- 8 OZ. BROCCOLI
- 8 OZ. CAULIFLOWER
- <sup>3</sup>/<sub>4</sub> CUP MILK
- <sup>3</sup>/<sub>4</sub> CUP WHIPPING CREAM
- 1 CUP SHREDDED CHEDDAR CHEESE (4 OZ.)
- 1 TSP. KOSHER SALT
- <sup>1</sup>/<sub>4</sub> TSP. GROUND BLACK PEPPER

In a Dutch oven cook onions in hot oil and butter until soft and golden brown. Add garlic and continue cooking. Add potatoes, carrots, and chicken stock. Bring to boiling; reduce heat. Cover and simmer for 1 hour.

Meanwhile, separate broccoli into small flowerets (reserve) and tender stems, discarding tough stems. Coarsely chop tender stems. Core and separate cauliflower into small flowerets. Add broccoli stems and cauliflower to potato mixture. Cover; simmer 45 minutes. Add broccoli flowerets and cook, covered, for 15 minutes more. Add milk, cream, cheese, salt, and pepper to vegetable mixture. Lightly puree with immersion blender or use a potato masher until coarsely blended to desired texture. Add water, if needed, to desired consistency. Makes 8 servings.