

Broccoli "Sharp Cheddar" Cheese Soup

1/2 sweet Onion, Diced

1/2 stick of butter

4 tbsp. Flour

2 cups Whole Milk

1 cups Half-and-half

2 heads Broccoli Cut Into Florets

pinch Nutmeg

1 1/2 cups Grated Sharp Cheddar or more to taste

Small Dash Of Salt (more If Needed)

Freshly Ground Black Pepper

Chicken Broth If Needed For Thinning

Method: Melt butter in a pot over medium heat, then add the onions. Cook the onions for 3 to 4 minutes, then sprinkle the flour over the top. Stir to combine and cook for 1 minute or so, then pour in milk and half-and-half. Add nutmeg, then add broccoli, a small dash of salt, and plenty of black pepper. Cover and reduce heat to low. Simmer for 20 to 30 minutes, or until the broccoli is tender. Stir in cheese and allow to melt. Taste seasonings and adjust if needed. Add chicken broth to thin out soup if to thick. Garnish with basil.