

Cream of Broccoli Soup

(serves 6)

INGREDIENTS

2 tablespoons margarine
1 onion, chopped
1 stalk celery, chopped
3 cups chicken broth
8 cups broccoli florets
3 tablespoons margarine
3 tablespoons all-purpose flour
2 cups milk
ground black pepper to taste
1 Loaf of FLANAGAN'S BREAD
Onion Dill Bread or Garlic
Cheddar or Garlic Rosemary
Bread

DIRECTIONS

Melt 2 tablespoons butter in medium sized stock pot, and sauté onion and celery until tender. Add broccoli and broth, cover and simmer for 10 minutes. Puree soup and return to heat. In small saucepan, over medium-heat melt 3 tablespoons butter, stir in flour and add milk. Stir until thick and bubbly, and add to soup. Season with pepper and serve. Enjoy with sliced Bread.

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